

F YOU CHOSE A CUSTOMIZED OPTION, visit the Current tab in the Blue Apron app or at blueapron.com for ingredients (denoted with an 😝 icon) and instructions tailored to you.*

Ingredients

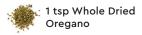
Customized ingredients



SWAPPED FOR:











1 Lemon



2 Tbsps Tahini



1 Tbsp Shawarma Spice Blend¹



2 oz Arugula



2 Tbsps Dried Currants



2 Tbsps Roasted **Pistachios**







PersonalPoints range per serving

Now your Points value is personalized to YOU! It could be between 5-11 Points. Scan the barcode to see yours!

If you customized this recipe, your PersonalPoints may differ from what's above.



STANDARD RECIPE

CUSTOMIZED

Scan these barcodes in your WW app to track PersonalPoints. Wine is not included in PersonalPoints calculations.

To learn more about the (NEW!) WW PersonalPointsTM program, visit ww.com. The WW logo, PersonalPoints and myWW are the trademarks of WW international, inc. and are used under license by Blue Apron, LLC.

^{1.} Ground Coriander, Cumin Seeds, Garlic Powder, Smoked Sweet Paprika & Ground Turmeric

^{*}Ingredients may be replaced and quantities may vary.

Hey, Chef! Try these WW pro-tips: Skip adding salt during prep and cooking, and see nutrition info for sodium as packaged. Counting Personal Points? Choose nonstick cooking spray (0 PersonalPoints) instead of olive oil (1 PersonalPoint per teaspoon) to coat your pan before heating. To learn more about WW's Points program, visit ww.com.

COOK ALONG WITH



"Alexa, find Blue Apron recipes."

Prepare the ingredients

- Place an oven rack in the center of the oven; preheat to 450°F.
- Wash and dry the fresh produce.
- Cut the **potatoes** into ½-inch rounds.
- Place the currants in a bowl; cover with hot water. Set aside to rehydrate at least 10 minutes.
- · Roughly chop the pistachios.
- · Quarter and deseed the lemon.
- In a bowl, combine the tahini, the juice of 2 lemon wedges, and 1 tablespoon of water. Season with salt and pepper.

2 Roast the potatoes

- Place the potato rounds on a sheet pan
- ullet Drizzle with **olive oil**; season with salt, pepper, and the oregano. Toss to coat and arrange in an even layer.
- Roast 19 to 21 minutes, or until browned and tender when pierced with a fork.
- · Remove from the oven.

3 Cook the fish

- Once the potatoes have roasted about 10 minutes, pat the fish dry with paper towels. Season on both sides with salt, pepper, and enough of the spice blend to coat (you may have extra).
- In a medium pan (nonstick, if you have one), heat a drizzle of olive oil on medium-high until hot
- Add the seasoned fish. Cook 3 to 4 minutes per side, or until browned and cooked through.* Turn off the heat.





CUSTOMIZED STEP 3 If you chose Salmon

- Once the potatoes have roasted about 10 minutes, pat the **fish** dry with paper towels; season with salt and pepper on both sides. Season only on the skinless side with enough of the spice blend to coat (you may have extra).
- In a medium pan (nonstick, if you have one), heat a drizzle of olive oil on medium-high until hot.
- Add the seasoned fish, skin side down. Cook 5 to 7 minutes, or until the skin is browned and crispy.
- Flip and cook 1 to 2 minutes, or until lightly browned and cooked through.* Turn off the heat.

4 Make the salad & serve your dish

- · Just before serving, in a large bowl, combine the arugula, roasted potatoes, rehydrated currants (draining before adding), and the juice of the remaining lemon wedges. Drizzle with olive oil and season with salt and pepper; toss to combine.
- · Taste, then season with salt and pepper if desired.
- Divide the **lemon tahini** between two dishes; spread into an even layer.
- Serve the lemon tahini topped with the salad and cooked fish. Garnish with the chopped pistachios and peppers. Enjoy!

*The USDA recommends a minimum safe cooking temperature of 145°F for fish.



