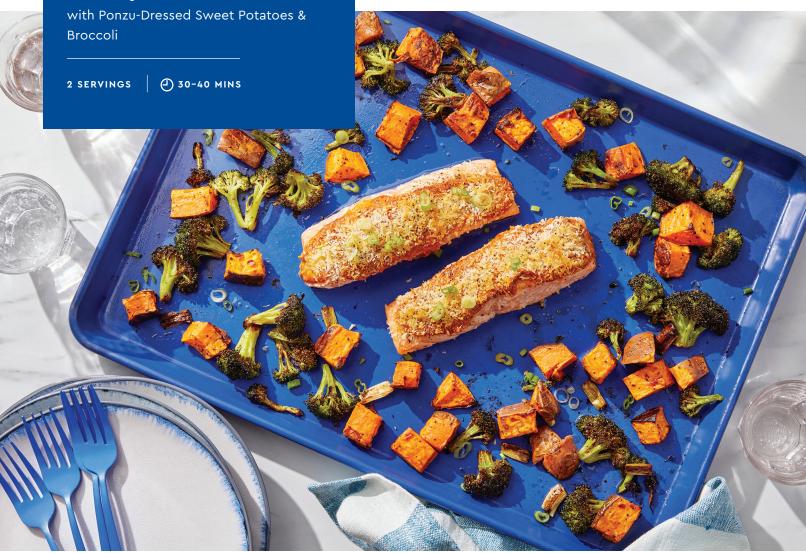


Blue Apron

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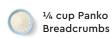


Ingredients

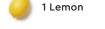






















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"Alexa, find Blue Apron recipes."

Prepare the ingredients & make the dressing

- · Arrange two oven racks in the upper and lower thirds of the oven, then preheat to 450°F.
- · Wash and dry the fresh produce.
- Medium dice the sweet potatoes.
- Cut the white bottoms of the scallions into 1-inch pieces, then thinly slice the hollow green tops.



- Cut off and discard the bottom 1/2 inch of the **broccoli** stem; cut the broccoli into large florets.
- In a bowl, whisk together the curry paste and mayonnaise; season with salt and pepper.
- To make the dressing, halve the **lemon** crosswise; squeeze the juice into a separate, large bowl, straining out the seeds. Add the ponzu sauce and **sugar**; whisk until the sugar has dissolved.

2 Roast the vegetables

- Transfer the diced sweet potatoes, prepared white bottoms of the scallions, and broccoli florets to a sheet pan.
- Drizzle with olive oil and season with salt and pepper; toss to coat. Arrange in an even layer.
- · Place on the lower oven rack and roast 20 to 23 minutes, or until lightly browned and tender when pierced with a fork.
- Remove from the oven.



Coat & roast the fish

- Meanwhile, pat the fish dry with paper towels. Place on a separate sheet pan, skin side down.
- Evenly top with the curry mayo, then the breadcrumbs (pressing gently to adhere). Drizzle with olive oil and season with salt and pepper.



• Remove from the oven.

4 Dress the vegetables & serve your dish

- Add the roasted vegetables to the bowl of dressing; toss to coat. Taste, then season with salt and pepper if desired.
- Serve the roasted fish with the dressed vegetables. Garnish with the sliced green tops of the scallions. Enjoy!



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



Produced in a facility that processes crustacean shellfish,