

# Shawarma-Spiced Cod & Arugula Salad

with Roasted Potatoes

2 SERVINGS

⌚ 25-35 MINS

 **Blue Apron**  
blueapron.com



↔ IF YOU CHOSE A CUSTOMIZED OPTION, visit the Current tab in the Blue Apron app or at [blueapron.com](https://blueapron.com) for ingredients (denoted with an ↔ icon) and instructions tailored to you.\*

## Ingredients

Customized ingredients



2 Cod Fillets ↔

SWAPPED FOR:



2 Skin-On Salmon Fillets ↔



2 Tbsps Dried Currants



1 tsp Whole Dried Oregano



¾ lb Potatoes



½ oz Sweet Drop Peppers



2 Tbsps Tahini



1 Tbsp Shawarma Spice Blend<sup>1</sup>



2 oz Arugula



1 Lemon



2 Tbsps Roasted Pistachios



Serve with Blue Apron wine that has this symbol  
[blueapron.com/wine](https://blueapron.com/wine)



5-10 PersonalPoints<sup>™</sup> range per serving

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<sup>1</sup> Ground Coriander, Cumin Seeds, Garlic Powder, Smoked Sweet Paprika & Ground Turmeric  
\*Ingredients may be replaced and quantities may vary.

COOK ALONG WITH



"Alexa, find Blue Apron recipes."

## 1 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 1/2-inch rounds.
- Place the **currants** in a bowl; cover with **hot water**. Set aside to rehydrate at least 10 minutes.
- 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.
- Roughly chop the **pistachios**.



## 2 Roast the potatoes

- Place the **potato rounds** on a sheet pan. 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.



### Step 3 continued:

- Add the seasoned fish. Cook 2 to 3 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 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 and spread into an even layer. Top with the **salad** and **cooked fish**. Garnish with the **peppers** and **chopped pistachios**. Enjoy!



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

To view this recipe's full nutrition information, SEE FULL RECIPE in the current tab of your account at [blueapron.com](http://blueapron.com) or in the Blue Apron app, then click on VIEW FULL NUTRITION. Food safety handling information: [blog.blueapron.com/foodsafety](http://blog.blueapron.com/foodsafety)

CONTAINS: SEE INGREDIENT PACKAGING FOR ALLERGEN(S).

Produced in a facility that processes crustacean shellfish, egg, fish, milk, peanuts, soy, tree nuts, and wheat.

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