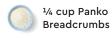


Ingredients





1 Tbsp Vegetarian Ponzu Sauce

















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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; 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.



- Pull off and discard the tough string that runs the length of each snap pea pod. Place in a bowl. Drizzle with olive oil and season with salt and pepper. Stir to coat.
- In a separate 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 and prepared white bottoms of the scallions 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 minutes.



Step 2 continued:

- Leaving the oven on, remove from the oven. Carefully add the seasoned peas in an even layer.
- Return to the oven and roast 2 to 3 minutes, or until the sweet potatoes are tender when pierced with a fork and the peas are bright green and slightly softened.
- Remove from the oven.

3 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.



- · Place on the upper oven rack and roast, 10 to 13 minutes, or until browned and cooked through.*
- 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 the fish with the sliced green tops of the scallions. Enjoy!



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



