

Sheet Pan Gochujang Salmon

with Ponzu-Dressed Sweet Potatoes & Broccoli

4 SERVINGS

⌚ 30-40 MINS

 **Blue Apron**
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Ingredients

 4 Skin-On Salmon Fillets


 1 lb Broccoli

 1 Tbsp Gochujang

 1 Tbsp Sugar

 ½ cup Panko Breadcrumbs

 2 Scallions

 2 Tbsps Vegetarian Ponzu Sauce

 1 ½ lbs Sweet Potatoes

 1 Lemon

 ¼ cup Mayonnaise



Serve with Blue Apron wine that has this symbol
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1 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 **mayonnaise** and **as much of the gochujang as you'd like**, depending on how spicy you'd like the dish to be; 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.



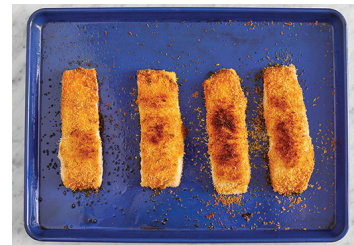
2 Roast the vegetables

- 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 23 to 25 minutes, or until lightly browned and tender when pierced with a fork.
- 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 **gochujang 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 12 to 15 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 with the **sliced green tops of the scallions**. Enjoy!



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

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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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