

Ingredients



2 Skin-On Salmon



4 oz Grape Tomatoes



1 ½ tsps Calabrian Chile Paste



1 Tbsp Capers



3/4 lb Potatoes



2 cloves Garlic



1 Tbsp Verjus Rouge



1 ½ Tbsps Golden Raisins



1 Zucchini



2 Scallions



½ cup Mayonnaise



1 Tbsp Weeknight Hero Spice Blend¹



Serve with Blue Apron wine that has this symbol blueapron.com/wine

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"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 1/2-inch rounds.
- Small dice the zucchini.
- Halve the tomatoes; place in a bowl and season with salt and pepper.



- Peel and roughly chop 2 cloves of garlic.
- Thinly slice the scallions, separating the white bottoms and hollow green tops.
- In a bowl, combine the mayonnaise and as much of the chile paste as you'd like, depending on how spicy you'd like the dish to be.

2 Roast the potatoes

- Line a sheet pan with foil.
- Transfer the potato rounds to the foil. Drizzle with **olive oil** and season with salt, pepper, and half the spice blend. Toss to coat and arrange in an even layer.
- Roast 19 to 21 minutes, or until tender when pierced with a fork.
- Remove from the oven.



3 Cook the vegetables

- Meanwhile, in a large pan (nonstick, if you have one), heat a drizzle of olive oil on medium-high until hot.
- Add the diced zucchini in an even layer. Cook, without stirring, 2 to 3 minutes, or until lightly browned.

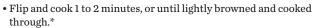


- Add the verjus (carefully, as the liquid may splatter), capers, and raisins. Cook, stirring constantly, 30 seconds to 1 minute, or until combined.
- Transfer to a bowl. Cover with foil to keep warm.
- Wipe out the pan.

4 Cook the fish & serve your dish

- Pat the **fish** dry with paper towels; season with salt and pepper on both sides. Season only the skinless side with the remaining spice blend.
- In the same pan, heat a drizzle of olive oil on medium-high



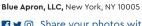


- Turn off the heat.
- Serve the cooked fish with the roasted potatoes and cooked vegetables. Top the fish with the Calabrian mayo. Garnish with the sliced green tops of the scallions. Enjoy!



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





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