

# Pan-Seared Salmon & Calabrian Mayo

with Roasted Potatoes, Zucchini & Raisins


2 SERVINGS

⌚ 30-40 MINS


 **Blue Apron**  
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## Ingredients

 2 Skin-On Salmon Fillets

 4 oz Grape Tomatoes


 1 ½ tsps Calabrian Chile Paste

 1 Tbsp Capers

 ¾ lb Potatoes

 2 cloves Garlic


 1 Tbsp Verjus Rouge

 1 ½ Tbsps Golden Raisins

 1 Zucchini

 2 Scallions

 ¼ cup Mayonnaise

 1 Tbsp Weeknight Hero Spice Blend<sup>1</sup>

 Serve with Blue Apron wine that has this symbol  
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<sup>1</sup>. Onion Powder, Garlic Powder, Smoked Paprika & Whole Dried Parsley



"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.
- 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 **seasoned tomatoes**, **chopped garlic**, and **sliced white bottoms of the scallions**; season with salt and pepper. Cook, stirring occasionally, 2 to 3 minutes, or until softened.
- 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 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 lightly browned and cooked through.\*
- 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.

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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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