

# Crispy Skin Trout Fillets

with Creamy Chowder-Style Potatoes & Pancetta

## WHY WE LOVE THIS DISH

Inspired by one of our favorite seasonal ingredients and go-to comfort foods—corn chowder—this dish features smoky-spiced trout served over a rich base of corn, potatoes, and pancetta tossed with cream, whole grain dijon, and savory broth.

## TECHNIQUE TO HIGHLIGHT

You'll parboil the diced potatoes, or simply boil them for a few minutes less than you would for a mash, to help them hold their shape as you toss in all of the other ingredients.



**PREMIUM**

2 SERVINGS

🕒 35-45 MINS



Serve a bottle of Blue Apron wine with this symbol: Crisp & Tropical.  
[blueapron.com/wine](https://blueapron.com/wine)

## Ingredients

-  2 Sustainably Sourced, Skin-On Steelhead Trout Fillets
-  3 oz Diced Pancetta
-  2 ears of Corn
-  3/4 lb Potatoes
-  1 Poblano Pepper

-  1 Lemon
-  2 stalks Celery
-  1 bunch Chives
-  1/3 cup Chicken Bone Broth
-  1/4 cup Cream

-  1/2 oz Sweet Drop Peppers
-  1/3 cup Crispy Onions
-  1 Tbsp Whole Grain Dijon Mustard
-  1/4 tsp Crushed Red Pepper Flakes
-  1 Tbsp Smoky Spice Blend<sup>1</sup>

1. Smoked Paprika, Sweet Paprika, Ground Yellow Mustard, Garlic Powder & Onion Powder





"Alexa, find Blue Apron recipes."

### 1 Prepare & parboil the potatoes

- Fill a medium pot  $\frac{3}{4}$  of the way up with salted water; cover and heat to boiling on high.
- Wash and dry the fresh produce.
- Medium dice the **potatoes**.
- Once boiling, add the **diced potatoes** to the pot and cook 9 to 11 minutes, or until slightly tender when pierced with a fork. Turn off the heat.
- Drain thoroughly and return to the pot. Add a drizzle of **olive oil** and stir to coat.



### 2 Prepare the remaining ingredients

- Meanwhile, remove any husks and silks from the **corn**; cut the kernels off the cobs.
- Small dice the **celery**.
- Quarter and deseed the **lemon**.
- Thinly slice the **chives**.
- Cut off and discard the stem of the **poblano pepper**. Halve lengthwise; remove the ribs and seeds, then small dice. Thoroughly wash your hands immediately after handling.



### 3 Cook the pancetta & vegetables

- In a medium pan (nonstick, if you have one), heat a drizzle of **olive oil** on medium-high until hot.
- Add the **pancetta**. Cook, stirring occasionally, 3 to 4 minutes, or until lightly browned.
- Add the **corn kernels, diced celery, diced poblano pepper, and as much of the red pepper flakes as you'd like**, depending on how spicy you'd like the dish to be. Season with salt and pepper. Cook, stirring frequently, 4 to 5 minutes, or until slightly softened.
- Turn off the heat; stir in **the juice of 2 lemon wedges**.
- Transfer to the pot of **parboiled potatoes**.
- Rinse and wipe out the pan.



### 4 Cook the fish

- 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 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.



### 5 Finish & serve your dish

- To the pot of **cooked potatoes, pancetta, and vegetables**, add the **broth, mustard, and cream**; season with salt and pepper. Cook on medium-high, stirring occasionally, 2 to 4 minutes, or until thickened and combined.
- Turn off the heat; stir in **the juice of the remaining lemon wedges**. Taste, then season with salt and pepper if desired.
- Serve the **finished potatoes and pancetta** topped with the **cooked fish**. Garnish with the **sliced chives, pickled peppers, and crispy onions**. 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](https://blueapron.com) or in the Blue Apron app, then click on VIEW FULL NUTRITION. Food safety handling information: [blog.blueapron.com/foodsafety](https://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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