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

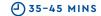
You'll parboil the diced potatoes, or simply boil them for a few minutes less than you would for a mash, to help them hold their shape as you toss in all of the other ingredients.





PREMIUM

2 SERVINGS



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



½ cup Cream



Serve a bottle of Blue Apron wine with this symbol: Crisp & Tropical.

blueapron.com/wine



1/2 oz Sweety Drop Peppers



1/3 cup Crispy Onions



1 Tbsp Whole Grain Dijon Mustard



1/4 tsp Crushed Red Pepper Flakes



1 Tbsp Smoky Spice Blend¹



"Alexa, find Blue Apron recipes."

1 Prepare & parboil the potatoes

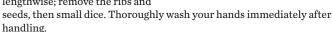
- Fill a medium pot 3/4 of the way up with salted water; cover and heat to boiling on high.
- · Wash and dry the fresh produce.
- Medium dice the potatoes.
- Once boiling, add the diced potatoes to the pot and cook 9 to 11 minutes, or until slightly tender when pierced with a fork. Turn off the heat.



 Drain thoroughly and return to the pot. Add a drizzle of olive oil and stir to coat.

2 Prepare the remaining ingredients

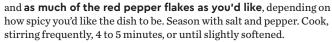
- Meanwhile, remove any husks and silks from the corn; cut the kernels off the cobs.
- Small dice the celery.
- Quarter and deseed the lemon.
- Thinly slice the chives.
- Cut off and discard the stem of the poblano pepper. Halve lengthwise; remove the ribs and





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,



- 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

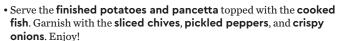


- Add the seasoned fish, skin side down. Cook 5 to 7 minutes, or until the skin is browned and crispy.
- Flip and cook 1 to 2 minutes, or until lightly browned and cooked through.* Turn off the heat.

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.





*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 or in the Blue Apron app, then click on VIEW FULL NUTRITION. Food safety handling information: blog.blueapron.com/foodsafety

CONTAINS: SEE INGREDIENT PACKAGING FOR ALLERGEN(S).



