

## Ingredients\*



4 Skin-On Salmon Fillets



2 Bell Peppers



1/4 cup Mayonnaise



1 Tbsp Weeknight Hero Spice Blend<sup>2</sup>



½ cup Panko Breadcrumbs



2 Scallions



2 oz Dried Medjool Dates



1 lb Sweet Potatoes



6 Tbsps Romesco Sauce<sup>1</sup>



¼ cup Sliced Roasted Almonds



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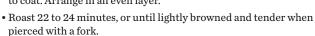


#### "Alexa, find Blue Apron recipes."

## Prepare & roast the vegetables

- Preheat the oven to 450°F.
- Wash and dry the fresh produce.
- Halve the sweet potatoes lengthwise, then cut crosswise into 1/2-inch pieces.
- Cut off and discard the stems of the peppers. Quarter lengthwise; remove the ribs and seeds.

• Transfer the sweet potato pieces and quartered peppers to a sheet pan. Drizzle with olive oil and season with salt, pepper, and the spice blend; toss to coat. Arrange in an even layer.



• Remove from the oven.

## 2 Coat the fish

- Meanwhile, lightly coat the center of a separate sheet pan with oil.
- In a bowl, combine the romesco sauce and mayonnaise.
- Transfer 2/3 of the romesco mayo to a separate bowl and set aside for serving.
- Pat the **fish** dry with paper towels. Season with salt and pepper on both sides.
- Transfer to the oiled portion of the sheet pan, skin side down. Evenly top with the remaining romesco mayo and enough of the breadcrumbs to coat (you may have extra). Drizzle with olive oil.



cleanup, line your sheet pans with foil.

#### 3 Roast the fish

- Roast the coated fish 12 to 15 minutes, or until the breadcrumbs are lightly browned and the fish is cooked through.\*
- Remove from the oven.



### 4 Finish & serve your dish

- · Meanwhile, pit and roughly chop the dates.
- Thinly slice the scallions.
- To the sheet pan of roasted vegetables, add the almonds, sliced scallions, and chopped dates; drizzle with olive oil and carefully stir to combine. Taste, then season with salt and pepper if desired.



• Serve the roasted fish with the finished vegetables. Top with the reserved romesco mayo. Enjoy!

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

Produced in a facility that processes crustacean shellfish,



