

Sheet Pan Romesco Salmon

with Roasted Vegetables

2 OR 4 SERVINGS

⌚ 20-30 MINS

 **Blue Apron**
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Ingredients*



2 Skin-On Salmon
Fillets or 4 for
4 servings



1 Bell Pepper or
2 for 4 servings



3 Tbsps Romesco
Sauce¹ or 6 Tbsps
for 4 servings



1 Tbsp Weeknight
Hero Spice Blend²



¼ cup Panko
Breadcrumbs or
½ cup for 4 servings



2 Scallions



2 Tbsps Mayonnaise
or ¼ cup for
4 servings



1 lb Sweet Potatoes



1 oz Dried Medjool
Dates or 2 oz for
4 servings



2 Tbsps Sliced
Roasted Almonds or
¼ cup for 4 servings



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¹ contains almonds ² Onion Powder, Garlic Powder, Smoked Paprika & Whole Dried Parsley
*Ingredients may be replaced and quantities may vary.

COOK ALONG WITH



"Alexa, find Blue Apron recipes."

1 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 stem of the **pepper**. Quarter lengthwise; remove the ribs and seeds.
- Transfer the **sweet potato pieces** and **quartered pepper** 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.
- Roast 22 to 24 minutes, or until lightly browned and tender when pierced with a fork.
- Remove from the oven.



For easier cleanup, line your sheet pans with foil.

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.

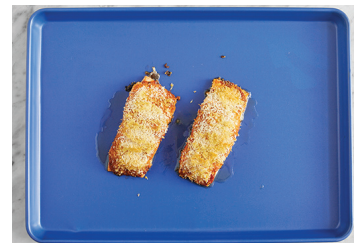


Step 2 continued:

- 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**.

3 Roast the fish

- Roast the **coated fish** 10 to 13 minutes *or 12 to 15 minutes if you're cooking 4 servings*, 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.

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).

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

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