

Yuzu-Orange Glazed Salmon

with Roasted Vegetables

2 SERVINGS

⌚ 30-40 MINS

 **Blue Apron**
blueapron.com





Ingredients*


Customized ingredients

 2 Skin-On Salmon Fillets 

SWAPPED FOR:

 10 oz Tail-On Shrimp¹ 

 1 Tbsp Sambal Oelek

 2 Tbsps Coconut Aminos²

 ½ lb Sweet Potato

 1 Kohlrabi

 2 Tbsps Orange Marmalade

 1 tsp Black & White Sesame Seeds

 1 Red Onion

 1 Tbsp Yuzu Kosho

 2 tsps Honey



Serve with Blue Apron wine that has this symbol
blueapron.com/wine



5 - 14 PersonalPoints[™]
range per serving

Now your Points value is personalized to YOU! It could be between 5-14 Points. Scan the barcode to see yours!



Scan this barcode in your WW app to track PersonalPoints. Wine is not included in PersonalPoints as packaged. Skip adding salt during prep and cooking, and see nutrition info for sodium as packaged. Choose nonstick cooking spray (0 PersonalPoints) instead of olive oil (1 PersonalPoint per teaspoon) to coat your pan before heating.

If you customized this recipe, your PersonalPoints may differ from what's above.

To learn more about the (NEW!) WW PersonalPoints[™] program, visit www.ww.com. The WW logo, PersonalPoints and myWW are the trademarks of WW International, Inc. and are used under license by Blue Apron, LLC.

1. peeled & deveined 2. seasoning sauce
*Ingredients may be replaced and quantities may vary.

COOK ALONG WITH



"Alexa, find Blue Apron recipes."

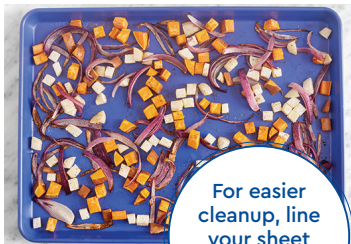
1 Prepare the ingredients

- Remove the **honey** from the refrigerator to bring to room temperature.
- Preheat the oven to 450°F.
- Wash and dry the fresh produce.
- Halve and peel the **onion**; cut into 1/2-inch-wide wedges, separating the layers.
- Medium dice the **sweet potato**.
- Cut off the top and bottom of the **kohlrabi** to create a flat surface; using a knife, cut down along the curve of the kohlrabi to remove the green skin. Halve lengthwise; if present, remove the core, then medium dice.



2 Roast the vegetables

- Transfer the **onion wedges**, **diced sweet potato**, and **diced kohlrabi** to a sheet pan. Drizzle with **olive oil** and season with salt and pepper. Toss to coat. Arrange in an even layer.
- Roast 24 to 26 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.

3 Start the salmon

- Meanwhile, pat the **salmon** dry with paper towels; season with salt and pepper on both sides.
- Transfer to a separate sheet pan, skin side down.
- Roast 5 minutes. Leaving the oven on, remove from the oven.



SKIP STEP 3 If you chose Shrimp

4 Make the glaze & sauce

- Meanwhile, in a bowl, combine the **yuzu kosho**, **orange marmalade**, and **1 tablespoon of olive oil**.
- In a separate bowl, combine the **coconut aminos**, **honey** (kneading the packet before opening), and **as much of the sambal oelek as you'd like**, depending on how spicy you'd like the dish to be.



5 Finish the salmon & serve your dish

- Evenly top the **partially roasted salmon** with the **yuzu-orange glaze**.
- Return to the oven and roast 5 to 8 minutes, or until lightly browned and cooked through.*
- Remove from the oven.
- Evenly top the **roasted vegetables** with the **honey-sambal sauce**; carefully stir to coat. Taste, then season with salt and pepper if desired.
- Serve the **finished salmon** with the **finished vegetables**. Garnish with the **sesame seeds**. Enjoy!



CUSTOMIZED STEP 5 If you chose Shrimp

- Pat the **shrimp** dry with paper towels (remove the tails if desired). Season with salt and pepper.
- In a medium pan (nonstick, if you have one), heat a drizzle of **olive oil** on medium-high until hot.
- Add the **seasoned shrimp**. Cook, stirring occasionally, 4 to 5 minutes, or until opaque and cooked through.
- Turn off the heat. Add the **yuzu-orange glaze** (carefully, as the liquid may splatter) and stir to coat.
- Evenly top the **roasted vegetables** with the **honey-sambal sauce**; carefully stir to coat. Taste, then season with salt and pepper if desired.
- Serve the **finished shrimp** with the **finished vegetables**. Garnish with the **sesame seeds**. Enjoy!

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