

# Sheet Pan Romesco Salmon

with Roasted Vegetables

4 SERVINGS

⌚ 25-35 MINS

 **Blue Apron**  
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## Ingredients\*


Customized ingredients


 4 Skin-On Salmon Fillets 

SWAPPED FOR:


 1 Pork Roast 


 ¼ cup Mayonnaise


 2 oz Dried Medjool Dates

 ½ cup Panko Breadcrumbs


 1 lb Sweet Potatoes

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

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

 2 Bell Peppers

 2 Scallions

 ¼ cup Sliced Roasted Almonds



Serve with Blue Apron wine that has this symbol  
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<sup>1</sup> contains almonds    <sup>2</sup> Onion Powder, Garlic Powder, Smoked Paprika & Whole Dried Parsley  
\*Ingredients may be replaced and quantities may vary.





"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 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.
- 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.
- 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 (pressing gently to adhere). Drizzle with **olive oil**.



## ↔ CUSTOMIZED STEP 2 If you chose Pork

- Meanwhile, pat the **pork** dry with paper towels; season with salt and pepper on all sides. Drizzle with **olive oil** (you'll omit the **breadcrumbs** for pork).
- Transfer to a separate sheet pan.
- Roast 22 minutes.
- Leaving the oven on, remove from the oven.

## 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.



## ↔ CUSTOMIZED STEP 3 If you chose Pork

- Meanwhile, 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.
- Carefully top the **partially roasted pork** with the **remaining romesco mayo**.
- Return to the oven and roast 12 to 15 minutes for medium (the center may still be slightly pink), or until the pork is cooked to your desired degree of doneness.\*
- Remove from the oven.
- Carefully transfer the **roasted pork** to a cutting board. Let rest at least 5 minutes.

## 4 Finish the vegetables & serve your dish

- Meanwhile, thinly slice the **scallions**.
- Pit and roughly chop the **dates**.
- 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!



## ↔ CUSTOMIZED STEP 4 If you chose Pork

- Finish the vegetables as directed in Step 4.
- Find the lines of muscle (or grain) on the **rested pork**; thinly slice crosswise against the grain.
- Serve the **sliced pork** with the **finished vegetables**. Top with the **reserved romesco mayo**. Enjoy!

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

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CONTAINS: SEE INGREDIENT PACKAGING FOR ALLERGEN(S).

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

Blue Apron, LLC, New York, NY 10005

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