

Ingredients*

Customized ingredients



SWAPPED FOR:









½ cup Panko Breadcrumbs



1 lb Sweet Potatoes



6 Tbsps Romesco Sauce1



1 Tbsp Weeknight Hero Spice Blend²



2 Bell Peppers



2 Scallions



1/4 cup Sliced Roasted Almonds



Cook along on the app

The Blue Apron app doesn't just help you manage and track your weekly deliveries—it's also a hub for cooking inspiration! Browse our thousands of recipes, watch how-to videos, and cook along to your weekly recipes with step-by-step directions tailored to your meal's preferences. Download it from the App Store or Google Play today.

^{*}Ingredients may be replaced and quantities may vary.



"Alexa, find Blue Apron recipes."

For easier

cleanup, line

your sheet

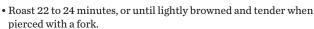
pans with

foil.

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.

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 3/3 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 mavo.
- 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 ${\bf roasted}\ {\bf pork}$ 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.



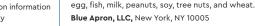
• Serve the roasted fish with the finished vegetables. Top with the reserved romesco mayo. Enjoy!

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.





Produced in a facility that processes crustacean shellfish