

Ingredients*



4 Skin-On Salmon Fillets



1 1/4 lbs Potatoes



1 Shallot



2 Zucchini



2 cloves Garlic



2 Bell Peppers



1 Tbsp Capers



1 bunch Rosemary



2 oz Salted Butter



2 Tbsps Red Wine Vinegar



2 Tbsps Sliced Roasted Almonds



1/4 tsp Crushed Red Pepper Flakes



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

Cook along on the app

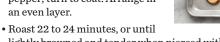
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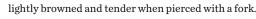


"Alexa, find Blue Apron recipes."

1 Prepare & roast the potatoes

- Preheat the oven to 450°F.
- Wash and dry the fresh produce.
- Cut the potatoes crosswise into 1/2-inch rounds.
- · Place on a sheet pan. Drizzle with olive oil and season with salt and pepper; turn to coat. Arrange in





• Remove from the oven.

2 Prepare the remaining ingredients

- Meanwhile, finely chop the capers.
- Finely chop the almonds.
- Keeping half the rosemary sprigs whole, pick the leaves off the remaining stems, then finely chop the leaves.
- Peel 2 cloves of garlic. Keeping 1 clove whole, using a zester or the small side of a box grater, finely grate the remaining clove into a paste.
- Halve the zucchini lengthwise, then thinly slice crosswise.
- Cut off and discard the stems of the **peppers**. Quarter lengthwise; remove the ribs and seeds, then thinly slice crosswise.
- Peel and thinly slice the **shallot**.

Make the salsa verde

• In a bowl, combine the chopped capers, chopped almonds. chopped rosemary, half the vinegar, 2 tablespoons of olive oil, and as much of the garlic paste as you'd like. Season with salt and pepper.



To view this recipe's full nutrition information, SEE FULL RECIPE in the current tab of your account at blueapron.com or in the

4 Cook the fish

- Pat the **fish** dry with paper towels; season with salt and pepper on both sides.
- In a large pan (nonstick, if you have one), heat 1 tablespoon of olive oil on medium until hot.
- Add the seasoned fish, skin side up. Loosely cover the pan with foil. Cook 3 to 5 minutes, or until lightly browned.



- Flip the fish and add the butter, whole garlic clove, and whole rosemary sprigs. Cook, frequently spooning the butter mixture over the fish, 2 to 4 minutes, or until the fish is coated and cooked through.*
- Leaving any browned bits (or fond) in the pan, transfer the cooked fish to a plate.
- Carefully remove and discard the garlic clove and rosemary sprigs from the pan.
- Pour the remaining butter from the pan into the bowl of salsa verde; stir to combine.

5 Cook the vegetables & serve your dish

- In the pan of reserved fond, heat a drizzle of olive oil on medium-high until hot.
- Add the sliced zucchini in an even layer. Cook, without stirring, 3 to 4 minutes, or until lightly browned.
- Add the sliced peppers and sliced shallot; season with salt and pepper. Cook, stirring occasionally, 3 to 4 minutes, or until lightly browned and softened.
- Turn off the heat. Add the remaining vinegar (carefully, as the liquid may splatter) and as much of the red pepper flakes as you'd like, depending on how spicy you'd like the dish to be; stir to combine. Taste, then season with salt and pepper if desired.
- Serve the cooked fish with the roasted potatoes and cooked vegetables. Top the fish with the finished salsa verde. Enjoy!



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



