

Salmon & Almond Salsa Verde

with Roasted Potatoes & Sautéed Zucchini

4 SERVINGS

⌚ 35-45 MINS

 **Blue Apron**
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Ingredients*



4 Skin-On Salmon Fillets



1 ¾ 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



¾ tsp Crushed Red Pepper Flakes



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*Ingredients may be replaced and quantities may vary.



"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 an even layer.
- Roast 22 to 24 minutes, or until lightly browned and tender when pierced with a fork.
- 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**.



3 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.



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.

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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.

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