

# Crispy Skin Salmon & Orzo

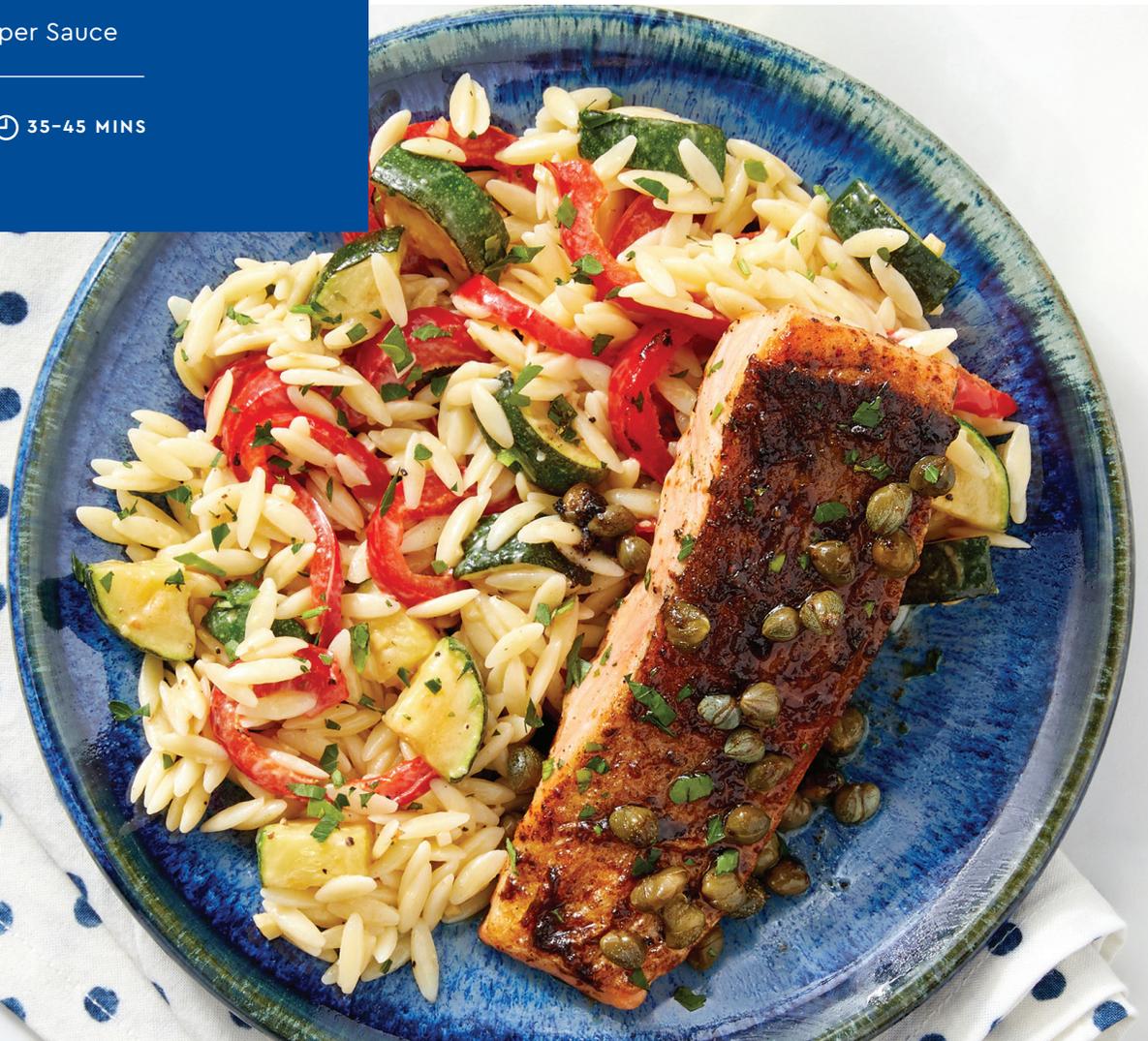
with Lemon-Caper Sauce

2 SERVINGS

⌚ 35-45 MINS

 Blue Apron

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## Ingredients\*

 2 Skin-On Salmon Fillets

 4 oz Orzo Pasta

 1 Bell Pepper

 1 Zucchini

 2 cloves Garlic

 1 Tbsp Capers

 1 Lemon

 1 oz Salted Butter

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



Serve with Blue Apron wine that has this symbol [blueapron.com/wine](https://blueapron.com/wine)

## Cook along on the app



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<sup>1</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 the ingredients

- Fill a medium pot  $\frac{3}{4}$  of the way up with salted water; cover and heat to boiling on high.
- Wash and dry the fresh produce.
- Medium dice the **zucchini**.
- Cut off and discard the stem of the **pepper**. Quarter lengthwise; remove the ribs and seeds, then thinly slice crosswise.
- Peel and roughly chop **2 cloves of garlic**.
- Roughly chop the **capers**.
- Quarter and deseed the **lemon**.



## 2 Cook the pasta

- Add the **pasta** to the pot of boiling water. Cook, uncovered, 8 to 10 minutes, or until tender. Turn off the heat.
- Drain thoroughly and return to the pot.



## 3 Cook the vegetables

- Meanwhile, in a medium pan (nonstick, if you have one), heat a drizzle of **olive oil** on medium-high until hot.
- Add the **diced zucchini**; season with salt and pepper. Cook, stirring occasionally, 2 to 3 minutes, or until lightly browned.
- Add the **sliced pepper** and **chopped garlic**; season with salt and pepper. Cook, stirring occasionally, 3 to 4 minutes, or until softened.
- Transfer to a plate. Taste, then season with salt and pepper if desired. Cover with foil to keep warm.
- Wipe out the pan.



## 4 Cook the fish

- Pat the **fish** dry with paper towels; season with salt and pepper on both sides. Season only on the skinless side with enough of the **spice blend** to coat (you may have extra).
- In the same pan, heat **2 teaspoons of olive oil** on medium-high until hot.
- Add the seasoned fish, skin side down. Cook 5 to 7 minutes, or until the skin is browned and crispy.
- Flip and cook 1 to 2 minutes, or until lightly browned and cooked through.\*
- Leaving any browned bits (or fond) in the pan, transfer to a plate.



## 5 Make the sauce

- To the pan of reserved fond, add the **butter**, **chopped capers**, and the **juice of 2 lemon wedges** (carefully, as the liquid may splatter). Cook on medium-high, stirring constantly and scraping up any fond, 30 seconds to 1 minute, or until thoroughly combined and the butter is melted.
- Turn off the heat.



## 6 Finish the pasta & serve your dish

- To the pot of **cooked pasta**, add the **cooked vegetables** and **half the sauce**; stir to combine. Taste, then season with salt and pepper if desired.
- Serve the **cooked fish** with the **finished pasta**. Top the fish with the **remaining sauce**. Serve the **remaining lemon wedges** on the side, if you'd like. 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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