

Sheet Pan Salmon

with Arugula & Roasted Potatoes

2 SERVINGS

30-40 MINS



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Ingredients*

 2 Skin-On Salmon Fillets

 ¾ lb Potatoes

 1 oz Pitted Niçoise Olives

 1 oz Sliced Roasted Red Peppers

 2 Scallions

 2 oz Arugula

 1 Lemon

 ¼ cup Grated Parmesan Cheese

 1 Tbsp Weeknight Hero Spice Blend¹



7 Points[®] value per serving



Scan this barcode in your WW app to track Points. Wine is not included in Points as packaged. Skip adding salt during prep and cooking, and see nutrition info for sodium as packaged. Choose nonstick cooking spray (0 Points) instead of olive oil (1 Point per teaspoon) to coat your pan before heating.

To learn more about the (NEW!) WW Points[™] program, visit ww.com. The WW logo, Points and myWW are the trademarks of WW International, Inc. and are used under license by Blue Apron, LLC.

1. Onion Powder, Garlic Powder, Smoked Paprika & Whole Dried Parsley
*Ingredients may be replaced and quantities may vary.

Hey, Chef! Try these WW pro-tips: Skip adding salt during prep and cooking, and see nutrition info for sodium as packaged. **Counting Points™?** Choose nonstick cooking spray (0 Points™) instead of olive oil (1 Points™ value per teaspoon) to coat your pan before heating. To learn more about WW's Points™ program, visit ww.com.

COOK ALONG WITH



"Alexa, find Blue Apron recipes."

1 Prepare & start the potatoes

- Place an oven rack in the center of the oven; preheat to 450°F.
- Wash and dry the fresh produce.
- Medium dice the **potatoes**.
- Place on a sheet pan. Drizzle with **olive oil** and season with salt and pepper; toss to coat. Arrange in an even layer on one side of the sheet pan.
- Roast 12 minutes. Leaving the oven on, remove from the oven.



For easier cleanup, line your sheet pan with foil.

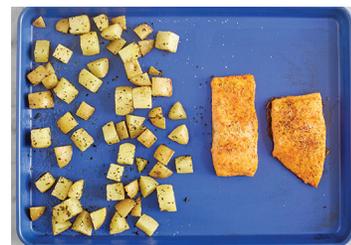
2 Prepare the remaining ingredients

- Meanwhile, roughly chop the **olives**.
- Roughly chop the **peppers**.
- Thinly slice the **scallions**.
- Halve the **lemon** crosswise; squeeze the juice into a bowl, straining out the seeds.
- In a large bowl, combine the **chopped olives, chopped peppers, and sliced scallions**; drizzle with **olive oil** and stir to combine.



3 Roast the fish

- Pat the **fish** dry with paper towels; season on both sides with salt, pepper, and enough of the **spice blend** to coat (you may have extra).
- Carefully place on the other side of the sheet pan of **partially roasted potatoes**.
- Roast 10 to 13 minutes, or until the potatoes are tender when pierced with a fork and the fish is lightly browned and cooked through.*
- Remove from the oven.



4 Finish the vegetables & serve your dish

- Just before serving, to the bowl of **prepared olive-pepper mixture**, add the **arugula, roasted potatoes, lemon juice, cheese**, and a drizzle of **olive oil**; season with salt and pepper. Toss to combine.
- Taste, then season with salt and pepper if desired.
- Serve the **roasted fish** with the **finished vegetables**. Enjoy!



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

To view this recipe's full nutrition information, SEE FULL RECIPE in the current tab of your account at blueapron.com or in the Blue Apron app, then click on VIEW FULL NUTRITION. If you purchased this recipe outside of blueapron.com, nutrition information can be found on the retailer's product page. | Food safety handling information: blog.blueapron.com/foodsafety

CONTAINS: SEE INGREDIENT PACKAGING FOR ALLERGEN(S).

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