

Sheet Pan Pesto Salmon

with Roasted Vegetables

4 SERVINGS

⌚ 30-40 MINS

 **Blue Apron**
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Ingredients*



4 Skin-On Salmon Fillets



¾ cup Panko Breadcrumbs



1 lb Sweet Potatoes



1 lb Broccoli Florets



3 oz Radishes



1 Lemon



⅓ cup Basil Pesto



¾ cup Mayonnaise



1 Tbsp Weeknight Hero Spice Blend¹

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



"Alexa, find Blue Apron recipes."

1 Prepare & roast the vegetables

- Preheat the oven to 450°F.
- Wash and dry the fresh produce.
- Quarter the **radishes** lengthwise.
- Large dice the **sweet potatoes**.
- Transfer the **quartered radishes, diced sweet potatoes, and broccoli florets** 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.
- Roast 26 to 28 minutes, or until browned and tender when pierced with a fork.
- Remove from the oven.



For easier cleanup, line your sheet pans with foil.

2 Coat the fish

- Meanwhile, lightly coat a separate sheet pan with oil.
- In a bowl, combine the **pesto** and **mayonnaise**.
- Place **half the pesto mayo** in a separate bowl; set aside for serving.
- Pat the **fish** dry with paper towels; season with salt and pepper on both sides.
- Place on the oiled sheet pan, skin side down.
- Evenly top with the **remaining pesto mayo** and **breadcrumbs** (pressing gently to adhere). Season with salt and pepper; drizzle with **olive oil**.



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.



4 Finish & serve your dish

- Meanwhile, halve the **lemon** crosswise; remove the seeds.
- To the bowl of **reserved pesto mayo**, add the **juice of 1 lemon half**; stir to combine. Taste, then season with salt and pepper if desired.
- Evenly top the **roasted vegetables** with the **juice of the remaining lemon half**.
- Serve the **roasted fish** with the **finished vegetables** and **pesto sauce**. 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, sesame, and wheat.
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