

Ingredients*



4 Skin-On Salmon Fillets



½ cup Panko Breadcrumbs



1 lb Sweet Potatoes



🖢 1 lb Broccoli Florets



3 oz Radishes



1 Lemon



1/3 cup Basil Pesto



1/4 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."

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.

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**.



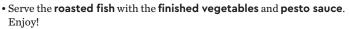
3 Roast the fish

- 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.





Produced in a facility that processes crustacean shellfish,





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