





Ingredients*

Customized ingredients

ADDED:



2 Skin-On Salmon Fillets 😉



½ cup Yellow Couscous



2 Poblano Peppers



1 clove Garlic



3 oz Baby Spinach



¹∕₂ oz Pickled Peppadew Peppers



1 Tbsp Capers



1 Lemon



1 ½ Tbsps Golden Raisins



½ cup Plain Nonfat Greek Yogurt



1 1/2 oz Feta Cheese



2 Tbsps Tahini



2 Tbsps Sliced **Roasted Almonds**





Points" value



Scan this barcode in your WW app to
2 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 Points™ value per teaspoon) to coat your pan before heating.

If you customized this recipe, your Points may differ from what's above.

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, LtC.

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."

Roast the peppers

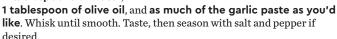
- Preheat the oven to 450°F.
- Wash and dry the fresh produce.
- Place the poblano peppers on a sheet pan. Drizzle with olive oil and season with salt and pepper; turn to coat.
- · Roast 12 to 14 minutes, or until browned and blistered.
- · Leaving the oven on, remove from the oven. Set aside to cool at least 5 minutes.



- Meanwhile, in a medium pot, combine the couscous, raisins, a big pinch of salt, and 34 cup of water; stir to combine. Heat to boiling on high.
- Once boiling, place the spinach on top of the couscous.
- Turn off the heat. Cover and let stand 6 to 8 minutes, or until the
- water has been absorbed and the couscous is tender. • Stir until combined and the spinach is slightly wilted.



- Meanwhile, roughly chop the peppadew peppers.
- Quarter and deseed the lemon.
- Peel 1 clove of garlic; using a zester or the small side of a box grater, finely grate into a paste.
- In a bowl, combine the tahini, the juice of 2 lemon wedges, 2 tablespoons of water,



4 Make the filling & prepare the peppers

• To the pot of cooked couscous and spinach, add the capers, chopped peppadew peppers, half the cheese (crumbling before adding), and dressing. Stir to thoroughly combine. Taste, then season with salt and pepper if desired.



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

Step 4 continued:

- Carefully cut a lengthwise slit in each cooled poblano pepper, keeping one side intact. Carefully open each pepper. Using a spoon, remove the ribs and seeds.
- · Thoroughly wash your hands immediately after handling.

5 Stuff & roast the peppers

- Evenly stuff each prepared pepper with the filling (you may have extra for serving).
- Roast 8 to 10 minutes, or until the filling is heated through and the peppers are tender when pierced with a fork.
- · Remove from the oven. Let stand at least 2 minutes before serving.



ADDITIONAL STEP If you chose Salmon

- Meanwhile, line a separate sheet pan with foil.
- Pat the fish dry with paper towels; season with salt and pepper on both sides.
- Transfer the seasoned fish to the sheet pan, skin side down.
- Roast 10 to 13 minutes, or until lightly browned and cooked through.*
- Remove from the oven.

Make the lemon yogurt & serve your dish

- Meanwhile, in a bowl, combine the yogurt, the juice of the remaining lemon wedges, and a drizzle of olive oil. Season with salt and pepper.
- Divide the lemon yogurt between two dishes and spread into an even layer.
- · Top with any remaining filling and the stuffed peppers. Garnish with the almonds, remaining cheese (crumbling before adding), and a drizzle of olive oil. Enjoy!





CUSTOMIZED STEP 6 If you chose Salmon

- Make the lemon yogurt and serve your dish as directed alongside the roasted fish.

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

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







