

Miso Butter & Panko-Crusted Cod

with Ponzu Mayo, Asparagus & Potatoes

2 SERVINGS

⌚ 30-40 MINS

 **Blue Apron**
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Ingredients*


Customized ingredients



2 Cod Fillets 

SWAPPED FOR:



2 Skin-On Salmon Fillets 



¼ cup Panko Breadcrumbs



¾ lb Potatoes



6 oz Asparagus



1 clove Garlic



1 piece Ginger



1 Lime



1 oz Salted Butter



1 Tbsp Sweet White Miso Paste



1 Tbsp Vegetarian Ponzu Sauce



2 Tbsps Mayonnaise



1 Tbsp Light Brown Sugar

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*Ingredients may be replaced and quantities may vary.



"Alexa, find Blue Apron recipes."

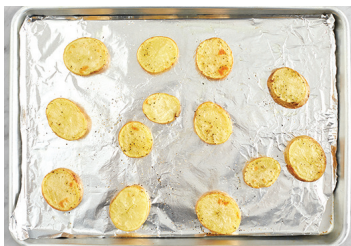
1 Prepare the ingredients & make the miso butter

- Remove the **butter** from the refrigerator to soften.
- Preheat the oven to 450°F.
- Wash and dry the fresh produce.
- Snap off and discard the tough, woody stem ends of the **asparagus**.
- Cut the **potatoes** into 1/2-inch rounds.
- Halve the **lime** crosswise.
- Peel the **ginger**; using a zester or the small side of a box grater, finely grate to get 1 teaspoon (you may have extra).
- 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 **softened butter, sugar, miso paste, grated ginger, garlic paste, and the juice of 1 lime half**. Season with salt and pepper. Using a fork, mash until thoroughly combined.



2 Roast the potatoes

- Line two sheet pans with foil.
- Transfer the **potato rounds** to one sheet pan. Drizzle with **olive oil** and season with salt and pepper. Toss to coat and arrange in an even layer.
- Roast 19 to 21 minutes, or until lightly browned and tender when pierced with a fork.
- Remove from the oven.



3 Roast the fish & asparagus

- Meanwhile, lightly oil one side of the remaining sheet pan.
- Pat the **fish** dry with paper towels; season with salt and pepper on both sides.
- Transfer to the oiled portion of the sheet pan. Evenly spread the **miso butter** onto the fish, then top with the **breadcrumbs** (pressing gently to adhere). Season with salt and pepper.



Step 3 continued:

- Transfer the **asparagus** to the other side of the sheet pan; drizzle with **olive oil** and season with salt and pepper. Toss to coat and arrange in an even layer.
- Roast 8 to 10 minutes, or until the asparagus is tender when pierced with a fork and the fish is cooked through.*
- Remove from the oven.



CUSTOMIZED STEP 3 If you chose Salmon

- Meanwhile, lightly oil one side of the remaining sheet pan.
- Pat the **fish** dry with paper towels; season with salt and pepper on both sides.
- Transfer to the oiled portion of the sheet pan, skin side down. Evenly spread the **miso butter** onto the fish, then top with the **breadcrumbs** (pressing gently to adhere). Season with salt and pepper.
- Transfer the **asparagus** to the other side of the sheet pan; drizzle with **olive oil** and season with salt and pepper. Toss to coat and arrange in an even layer.
- Roast 10 to 13 minutes, or until the asparagus is tender when pierced with a fork and the fish is cooked through.*
- Remove from the oven.

4 Finish & serve your dish

- Meanwhile, in a bowl, combine the **mayonnaise and ponzu sauce**; season with salt and pepper.
- Evenly top the **roasted asparagus** with the **juice of the remaining lime half**; carefully stir to coat.
- Serve the **roasted fish** with the **roasted potatoes** and **finished asparagus**. Serve the **ponzu mayo** on the side. 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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