

# Yuzu-Orange Glazed Salmon

with Roasted Vegetables

2 SERVINGS

⌚ 30-40 MINS

 **Blue Apron**  
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## Ingredients\*



2 Skin-On Salmon Fillets



1 lb Sweet Potatoes



6 oz Asparagus



1 Red Onion



1 Tbsp Yuzu Kosho



2 Tbsps Coconut Aminos<sup>1</sup>



1 Tbsp Sambal Oelek



2 tps Honey



2 Tbsps Orange Marmalade



1 tsp Black & White Sesame Seeds



Points<sup>®</sup> value  
per serving



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

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<sup>1</sup>. seasoning sauce

\*Ingredients may be replaced and quantities may vary.



COOK ALONG WITH



"Alexa, find Blue Apron recipes."

## 1 Prepare the ingredients & make the glaze

- Remove the **honey** from the refrigerator to bring to room temperature.
- Place an oven rack in the center of the oven; preheat to 450°F.
- Wash and dry the fresh produce.
- Halve and peel the **onion**; cut into ½-inch-wide wedges, separating the layers.
- Medium dice the **sweet potatoes**.
- Snap off and discard the tough, woody stem ends of the **asparagus**; cut crosswise into 2-inch pieces. Place in a bowl; drizzle with **olive oil** and season with salt and pepper. Toss to coat.
- In a separate bowl, combine the **yuzu kosho**, **orange marmalade**, and ¼ cup of **water**.



## 2 Roast the vegetables

- Transfer the **onion wedges** and **diced sweet potatoes** to 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 14 minutes. Leaving the oven on, remove from the oven.
- Carefully add the **seasoned asparagus** to the other side of the sheet pan of **partially roasted vegetables**.
- Return to the oven and roast 10 to 12 minutes, or until lightly browned and tender when pierced with a fork.
- Remove from the oven.



For easier cleanup, line your sheet pan with foil.

## 3 Cook & glaze the fish

- Meanwhile, pat the **fish** dry with paper towels. Season with salt and pepper on both sides.
- In a medium pan (nonstick, if you have one), heat a drizzle of **olive oil** on **medium** until hot.
- Add the **seasoned fish**, skin side up. Loosely cover the pan with foil and cook 3 to 5 minutes, or until lightly browned.
- Flip and cook 2 minutes. Add the **glaze** (carefully, as the liquid may splatter). Cook, frequently spooning the glaze over the fish, 1 to 2 minutes, or until coated and cooked through.\*
- Turn off the heat.



## 4 Make the sauce & serve your dish

- Meanwhile, in a bowl, combine the **coconut aminos**, **honey** (kneading the packet before opening), and **as much of the sambal oelek as you'd like**, depending on how spicy you'd like the dish to be.
- Evenly top the **roasted vegetables** with the **sauce**; carefully toss to coat. Taste, then season with salt and pepper if desired.
- Serve the **glazed fish** (including any glaze from the pan) with the **finished vegetables**. Garnish with the **sesame seeds**. Enjoy!



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