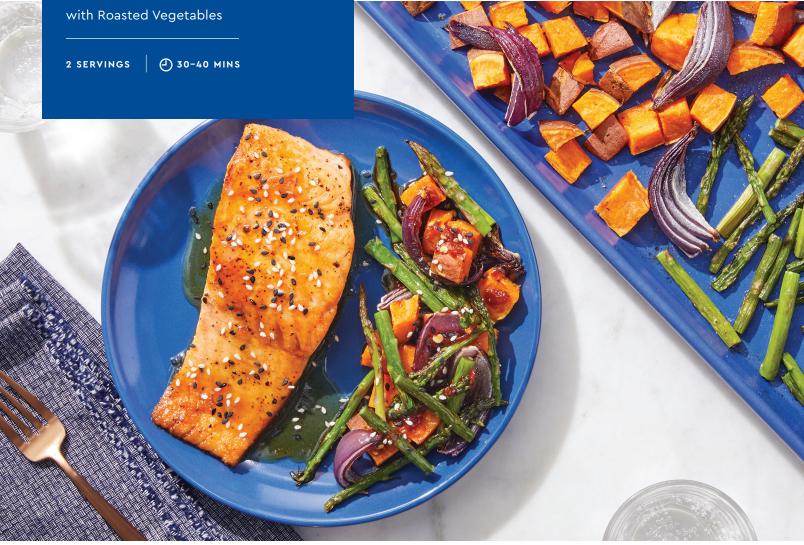
Yuzu-Orange **Glazed Salmon** with Roasted Vegetables







Ingredients*



2 Skin-On Salmon Fillets



1 lb Sweet Potatoes



6 oz Asparagus



1 Red Onion



1 Tbsp Yuzu Kosho



2 Tbsps Coconut Aminos1



1 Tbsp Sambal Oelek



2 tsps Honey



2 Tbsps Orange Marmalade



1 tsp Black & White Sesame Seeds





Points" value

Scan this barcode in your WW app to
3888 17145 9 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 $^{\text{TM}}$ value per teaspoon) to coat your pan before heating.

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, LLC.

^{1.} seasoning sauce

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."

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 1/2-inch-wide wedges, separating the layers.



For easier

cleanup, line

your sheet

pan with

foil.

- 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 1/4 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.



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.



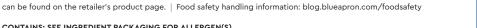
- Flip and cook 2 minutes. Add the glaze (carefully, as the liquid may splatter). Cook, frequently spooning the glaze over the fish, 1 to 2 minutes, or until coated and cooked through.*
- Turn off the heat.

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.



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