

# Spanish Trout & Saffron Potatoes

with Shishito Peppers, Labneh & Olives

2 SERVINGS

⌚ 30-40 MINS

 **Blue Apron**  
blueapron.com



## Ingredients\*



2 Skin-On Steelhead Trout Fillets



¾ lb Potatoes



3 oz Shishito Peppers



2 cloves Garlic



1 Red Onion



1 oz Castelvetrano Olives



¾ cup Labneh Cheese



1 Tbsp Red Wine Vinegar



1 Tbsp Spanish Spice Blend<sup>1</sup>



1 pinch Saffron



Serve with Blue Apron wine that has this symbol  
[blueapron.com/wine](https://blueapron.com/wine)

## Cook along on the app



The Blue Apron app doesn't just help you manage and track your weekly deliveries—it's also a hub for cooking inspiration! Browse our thousands of recipes, watch how-to videos, and cook along to your weekly recipes with step-by-step directions tailored to your meal's preferences. Download it from the App Store or Google Play today.

1. Smoked Paprika, Ground Cumin, Ground Coriander, Dried Mexican Oregano, Cayenne Pepper & Ground Cinnamon  
\*Ingredients may be replaced and quantities may vary.





"Alexa, find Blue Apron recipes."

## 1 Prepare & parboil the potatoes

- Fill a medium pot  $\frac{3}{4}$  of the way up with salted water; cover and heat to boiling on high.
- Wash and dry the fresh produce.
- Medium dice the **potatoes**.
- Once boiling, add the **diced potatoes** and **saffron**. Cook 7 to 9 minutes, or until slightly tender when pierced with a fork. Turn off the heat.
- Drain thoroughly.



## 2 Prepare the remaining ingredients

- Meanwhile, halve, peel, and thinly slice the **onion**.
- Peel and roughly chop **2 cloves of garlic**.
- Pit and roughly chop the **olives**.
- Cut off and discard the stems of the **peppers**; cut crosswise into 1-inch pieces. Thoroughly wash your hands immediately after handling.



## 3 Start the vegetables

- In a large pan (nonstick, if you have one), heat a drizzle of **olive oil** on medium-high until hot.
- Add the **pepper pieces** and **parboiled potatoes** in an even layer (carefully, as the oil may splatter). Cook, without stirring, 3 to 4 minutes, or until lightly browned and crispy.



## 4 Finish the vegetables

- Using a spoon, move the **browned potatoes and peppers** to one side of the pan.
- Add the **sliced onion** and **chopped garlic** to the other side; season with salt and pepper. Cook, stirring frequently, 2 to 3 minutes, or until lightly browned.
- Stir the vegetables and onion to combine. Continue to cook, stirring frequently, 2 to 3 minutes, until the onion is browned and softened.
- Add the **vinegar** (carefully, as the liquid may splatter). Cook, stirring frequently, 30 seconds to 1 minute, or until the liquid has cooked off.
- Transfer to a large bowl; cover with foil to keep warm.
- Rinse and wipe out the pan.



## 5 Cook the fish & serve your dish

- Pat the **fish** dry with paper towels. Season with salt and pepper on both sides. Season only on the skinless side with enough of the **spice blend** to coat (you may have extra).
- In the same pan, heat a drizzle of **olive oil** on medium-high until hot.
- Add the seasoned fish, skin side down. Cook 5 to 7 minutes, or until the skin is browned and crispy.
- Flip and cook 1 to 2 minutes, or until lightly browned and cooked through.\*
- Turn off the heat.
- Serve the **cooked fish** with the **finished vegetables**. Top the fish with the **labneh** and **chopped olives**. 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 can be found on the retailer's product page. | Food safety handling information: [blog.blueapron.com/foodsafety](https://blog.blueapron.com/foodsafety)

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.  
Blue Apron, LLC, New York, NY 10005

[f](#) [t](#) [@](#) Share your photos with #blueapron

