

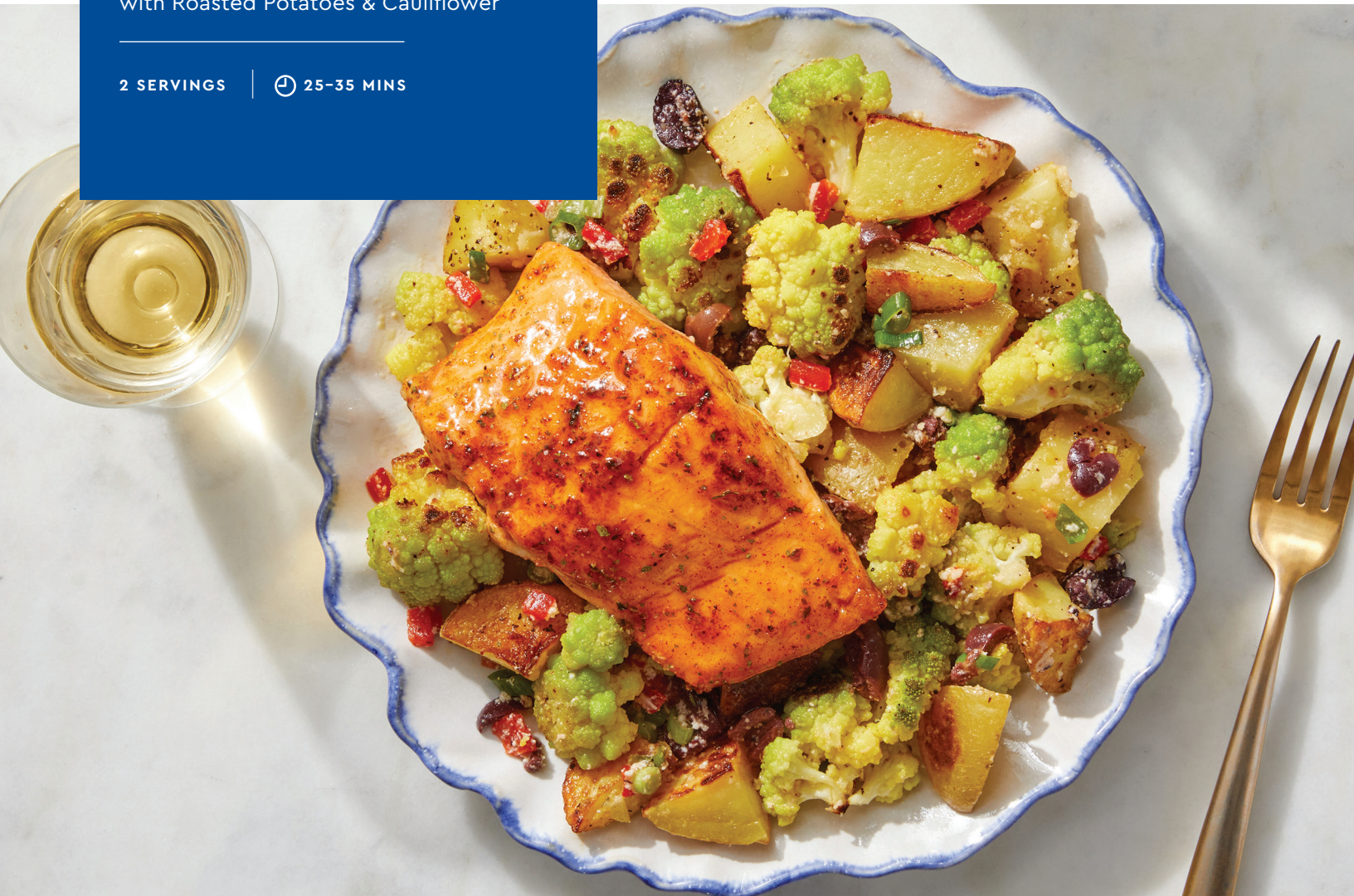
Crispy Skin Salmon

with Roasted Potatoes & Cauliflower

2 SERVINGS

🕒 25-35 MINS

 **Blue Apron**
blueapron.com



Ingredients*



2 Skin-On Salmon Fillets



¾ lb Potatoes



1 head Romanesco or White Cauliflower



1 oz Sliced Roasted Red Peppers



2 Scallions



1 oz Pitted Niçoise Olives



1 Lemon



¾ cup Grated Parmesan Cheese



1 Tbsp Weeknight Hero Spice Blend¹



Serve with Blue Apron wine that has this symbol
blueapron.com/wine



5 Points[®] value per serving



Scan this barcode in your WW app to 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.

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. Onion Powder, Garlic Powder, Smoked Paprika & Whole Dried Parsley
*Ingredients may be replaced and quantities may vary.

COOK ALONG WITH



"Alexa, find Blue Apron recipes."

1 Prepare & roast the vegetables

- Place an oven rack in the center of the oven; preheat to 450°F.
- Wash and dry the fresh produce.
- Medium dice the **potatoes**.
- Cut out and discard the core of the **cauliflower**; cut into small florets.
- Place on a sheet pan. Drizzle with **olive oil** and season with salt and pepper; toss to coat. Arrange in an even layer.
- Roast 18 to 20 minutes, or until the vegetables are lightly browned and tender when pierced with a fork.
- Remove from the oven.



For easier cleanup, line your sheet pan with foil.

2 Prepare the remaining ingredients

- Meanwhile, roughly chop the **olives**.
- Roughly chop the **peppers**.
- Thinly slice the **scallions**.
- Halve the **lemon** crosswise; squeeze the juice into a bowl, straining out the seeds.
- In a large bowl, combine the **chopped olives**, **chopped peppers**, and **sliced scallions**; drizzle with **olive oil** and stir to combine.



3 Cook the fish

- 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 a medium pan (nonstick, if you have one), 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.



4 Finish the vegetables & serve your dish

- Just before serving, to the bowl of **prepared olive-pepper mixture**, add the **roasted vegetables**, **lemon juice**, **cheese**, and a drizzle of **olive oil**; season with salt and pepper. Stir to combine. Taste, then season with salt and pepper if desired.
- Serve the **cooked fish** with the **finished vegetables**. 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

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

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