

Ingredients*



4 Skin-On Salmon Fillets



1 1/4 lbs Potatoes



2 cloves Garlic



2 Bell Peppers



1/2 lb Mushrooms



1 oz Pickled Peppadew Peppers



2 Scallions



2 Tbsps Whole Grain Dijon Mustard



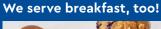
1 Tbsp White **Balsamic Vinegar**



1 Tbsp Italian Seasoning¹



Serve with Blue Apron





You asked, so we delivered. Discover delicious ways to start your day on our weekly Add-ons menu.

^{1.} Whole Dried Basil, Sage, Oregano, Savory, Rosemary, Thyme & Marjoram

^{*}Ingredients may be replaced and quantities may vary.

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Prepare & roast the potatoes

- Place an oven rack in the center of the oven; preheat to 450°F.
- Wash and dry the fresh produce.
- Halve the potatoes lengthwise, then cut crosswise into 1/2-inch pieces.
- Transfer to a sheet pan. Drizzle with olive oil and season with salt, pepper, and the Italian seasoning. Toss to coat. Arrange in an even layer.



· Roast 21 to 23 minutes, or until lightly browned and tender when pierced with a fork.

· Remove from the oven.

Prepare the remaining ingredients & make the vinaigrette

- Meanwhile, cut the **mushrooms** into bite-sized pieces.
- Cut off and discard the stems of the bell peppers. Halve lengthwise; remove the ribs and seeds, then thinly slice crosswise.
- Peel and roughly chop 2 cloves of garlic.
- Roughly chop the peppadew peppers.
- Thinly slice the **scallions**, separating the white bottoms and hollow green tops.
- In a bowl, combine the sliced white bottoms of the scallions, vinegar, and mustard. Slowly whisk in 2 tablespoons of olive oil until thoroughly combined. Taste, then season with salt and pepper if desired.





- In a large pan (nonstick, if you have one), heat a drizzle of olive oil on medium-high until hot.
- Add the mushroom pieces in an even layer. Cook, without stirring, 3 to 4 minutes, or until lightly browned.
- Add the sliced bell peppers. Cook, stirring occasionally, 3 to 4 minutes, or until slightly softened.



- Add the chopped garlic; season with salt and pepper. Cook, stirring frequently, 1 to 2 minutes, or until slightly softened.
- Transfer to a bowl. Add the chopped peppadew peppers and season with salt and pepper. Stir to combine; cover with foil to keep warm.
- · Wipe out the pan.

4 Cook the fish & serve your dish

- Pat the **fish** dry with paper towels. Season with salt and pepper on both sides.
- In the same pan, heat a drizzle of olive oil on medium until hot.
- Add the seasoned fish, skin side up. Loosely cover the pan with foil. Cook 3 to 5 minutes, or until lightly browned.



- Flip and cook 2 to 4 minutes, or until browned and cooked through.*
- Turn off the heat.
- Serve the cooked fish with the roasted potatoes and finished vegetables. Top the fish with the vinaigrette. Garnish with the sliced green tops of the scallions. Enjoy!

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

Produced in a facility that processes crustacean shellfish,

