

Sheet Pan Trout

with Green Goddess Potatoes & Arugula


2 SERVINGS


30-40 MINS




Ingredients

 2 Skin-On Steelhead Trout Fillets

 1 oz Sliced Roasted Red Peppers

 3 Tbsps Green Goddess Dressing

 ¾ lb Potatoes

 1 oz Pitted Niçoise Olives

 1 Tbsp Weeknight Hero Spice Blend¹

 2 oz Arugula

 2 Scallions



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



11 - 17 PersonalPoints[™]
range per serving

Now your Points value is personalized to YOU! It could be between 11-17 Points. Scan the barcode to see yours!



Scan this barcode in your WW app to track PersonalPoints.

Wine is not included in PersonalPoints as packaged. Skip adding salt during prep and cooking, and see nutrition info for sodium as packaged. Choose nonstick cooking spray (0 PersonalPoints) instead of olive oil (1 PersonalPoint per teaspoon) to coat your pan before heating.

To learn more about the (NEW!) WW PersonalPoints[™] program, visit www.ww.com. The WW logo, PersonalPoints 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

Hey, Chef! Try these WW pro-tips: Skip adding salt during prep and cooking, and see nutrition info for sodium as packaged. **Counting PersonalPoints?** Choose nonstick cooking spray (0 PersonalPoints) instead of olive oil (1 PersonalPoint 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 & start the potatoes

- Place an oven rack in the center of the oven; preheat to 450°F.
- Wash and dry the fresh produce.
- Medium dice the **potatoes**.
- Place on 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 6 minutes. Leaving the oven on, remove from the oven.



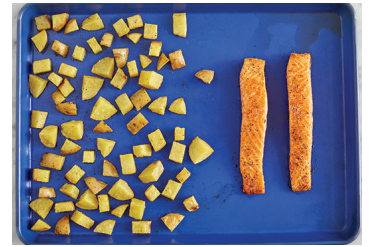
2 Prepare the remaining ingredients

- Meanwhile, roughly chop the **olives**.
- Roughly chop the **peppers**.
- Thinly slice the **scallions**.
- Combine in a large bowl. Drizzle with **olive oil**; stir to coat.



3 Roast the fish

- Pat the **fish** dry with paper towels; season on both sides with salt, pepper, and enough of the **spice blend** to coat (you may have extra).
- Carefully place on the other side of the sheet pan of **partially roasted potatoes**, skin side down.
- Roast 10 to 13 minutes, or until the potatoes are tender when pierced with a fork and the fish is lightly browned and cooked through.*
- Remove from the oven.



4 Finish the vegetables & serve your dish

- Just before serving, to the bowl of **prepared olive-pepper mixture**, add the **arugula**, **roasted potatoes**, and **green goddess dressing**; season with salt and pepper. Toss to combine.
- Taste, then season with salt and pepper if desired.
- Serve the **roasted 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.

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, and wheat.

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