

Sheet Pan Miso-Ginger Salmon

with Spicy Sweet Potatoes & Green Beans

2 SERVINGS

⌚ 25-35 MINS

 **Blue Apron**
blueapron.com



Ingredients



2 Skin-On Salmon Fillets



1 piece Ginger



1 Tbsp Sesame Oil



1 Tbsp Honey



6 oz Green Beans



1 Tbsp Sweet White Miso Paste



1 Tbsp Rice Vinegar



1 tsp Black & White Sesame Seeds



1 lb Sweet Potatoes



1 Tbsp Sambal Oelek



1 Tbsp Mirin¹



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



7 - 18

PersonalPoints™
range per serving

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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.

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1. salted cooking wine

COOK ALONG WITH



"Alexa, find Blue Apron recipes."

1 Prepare the ingredients

- Remove the **honey** from the refrigerator to bring to room temperature.
- Preheat the oven to 450°F.
- Wash and dry the fresh produce.
- Halve the **sweet potatoes** lengthwise, then cut crosswise into 1/4-inch pieces.
- Cut off and discard any stem ends from the **green beans**.
- Peel the **ginger**. Using a zester or the small side of a box grater, finely grate to get 1 teaspoon (you may have extra).
- In a bowl, combine the **grated ginger**, **miso paste**, and **mirin**.
- In a separate, large bowl, whisk together the **vinegar**, **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.



2 Roast the sweet potatoes

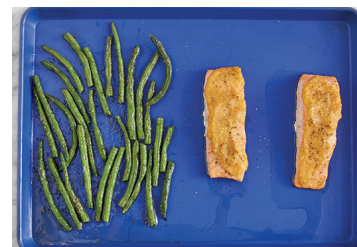
- Place the **sweet potato pieces** on a sheet pan.
- Drizzle with **olive oil** and season with salt and pepper. Toss to coat and arrange in an even layer.
- Roast 18 to 20 minutes, or until browned and tender when pierced with a fork.
- Remove from the oven.



For easier cleanup, line your sheet pans with foil.

3 Roast the fish & green beans

- Meanwhile, pat the **fish** dry with paper towels.
- Place on one side of a separate sheet pan, skin side down. Evenly top with the **miso-ginger glaze**.
- Place the **green beans** on the other side of the sheet pan; drizzle with the **sesame oil** and season with salt and pepper. Toss to coat and arrange in an even layer.
- Roast 10 to 13 minutes, or until the green beans are tender when pierced with a fork and the fish is cooked through.*
- Remove from the oven.



4 Dress the sweet potatoes & serve your dish

- Transfer the **roasted sweet potatoes** to the bowl of **sambal dressing**; toss to coat. Taste, then season with salt and pepper, if desired.
- Serve the **roasted fish** with the **roasted green beans** and **dressed sweet potatoes**. 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. 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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