

# Crispy Skin Salmon & Orzo

with Lemon-Caper Sauce

2 SERVINGS

⌚ 35-45 MINS

 **Blue Apron**  
blueapron.com



🔄 IF YOU CHOSE A CUSTOMIZED OPTION, visit the Current tab in the Blue Apron app or at [blueapron.com](https://blueapron.com) for ingredients (denoted with an 🔄 icon) and instructions tailored to you.\*

## Ingredients

Customized ingredients

 2 Skin-On Salmon Fillets 🔄

SWAPPED FOR:

 10 oz Tail-On Shrimp<sup>1</sup> 🔄

 1 Tbsp Capers

 1 Tbsp Weeknight Hero Spice Blend<sup>2</sup>

 4 oz Orzo Pasta

 1 Zucchini

 1 Lemon

 1 Bell Pepper

 2 cloves Garlic

 1 oz Salted Butter



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

## Cook along on the app



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<sup>1</sup> peeled & deveined    <sup>2</sup> Onion Powder, Garlic Powder, Smoked Paprika & Whole Dried Parsley  
\*Ingredients may be replaced and quantities may vary.



"Alexa, find Blue Apron recipes."

## 1 Prepare the ingredients

- 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 **zucchini**.
- Cut off and discard the stem of the **pepper**. Halve lengthwise; remove the ribs and seeds, then thinly slice.
- Peel and roughly chop **2 cloves of garlic**.
- Roughly chop the **capers**.
- Quarter and deseed the **lemon**.



## 2 Cook the pasta

- Add the **pasta** to the pot of boiling water. Cook, uncovered, 7 to 9 minutes, or until tender. Turn off the heat.
- Drain thoroughly and return to the pot.



## 3 Cook the vegetables

- Meanwhile, in a medium pan (nonstick, if you have one), heat **2 teaspoons of olive oil** on medium-high until hot.
- Add the **diced zucchini**; season with salt and pepper. Cook, stirring occasionally, 2 to 3 minutes, or until lightly browned.
- Add the **sliced pepper** and **chopped garlic**; season with salt and pepper. Cook, stirring occasionally, 3 to 4 minutes, or until softened.
- Transfer to a plate. Taste, then season with salt and pepper if desired. Cover with foil to keep warm.
- Wipe out the pan.



## 4 Cook the salmon

- Pat the **salmon** dry with paper towels; season only on the skinless side with salt, pepper, and enough of the **spice blend** to coat (you may have extra).
- In the same pan, heat **2 teaspoons of olive oil** on medium-high until hot.
- Add the seasoned salmon, 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.\*
- Leaving any browned bits (or fond) in the pan, transfer to a plate.



### ↺ CUSTOMIZED STEP 4 If you chose Shrimp

- Pat the **shrimp** dry with paper towels (remove the tails, if desired). Place in a large bowl. Season with salt, pepper, and enough of the **spice blend** to coat (you may have extra). Stir to coat.
- In the same pan, heat **2 teaspoons of olive oil** on medium-high until hot.
- Add the seasoned shrimp. Cook, stirring occasionally, 4 to 5 minutes, or until the shrimp are opaque and cooked through.
- Leaving any browned bits (or fond) in the pan, transfer to a plate.

## 5 Make the sauce

- To the pan of reserved fond, add the **butter**, **chopped capers**, and the **juice of 2 lemon wedges**. Cook on medium-high, stirring constantly and scraping up any fond, 30 seconds to 1 minute, or until thoroughly combined and the butter is melted.
- Turn off the heat.



## 6 Finish & serve your dish

- To the pot of **cooked pasta**, add the **cooked vegetables** and **sauce**; stir to combine. Taste, then season with salt and pepper if desired.
- Serve the **finished pasta** with the **cooked salmon**. Serve the **remaining lemon wedges** on the side. Enjoy!



### ↺ CUSTOMIZED STEP 6 If you chose Shrimp

- Finish and serve your dish as directed with the **cooked shrimp** (instead of salmon).

\*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](https://blueapron.com) or in the Blue Apron app, then click on VIEW FULL NUTRITION. 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, and wheat.

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