



## Roasted Tilapia with Herbed Panko, Fingerling Potatoes & Spinach Salad



20-30min



2 Servings

There's a new fish in town, and we're giving it the VIP treatment. Tilapia is a flaky, white fish with a mild flavor. Here, we coat these fillets with an herby panko topping, which gets crisp in the oven. We serve it with baby spinach salad and roasted fingerling potatoes for a well-balanced plate.



## What we send

- ½ lb fingerling potatoes
- 1 lemon
- 1 pkt Dijon mustard <sup>17</sup>
- ¼ oz fresh thyme
- 1 oz panko <sup>1,6</sup>
- 10 oz tilapia <sup>4</sup>
- 1 oz salted almonds <sup>15</sup>
- 3 oz baby spinach

## What you need

- kosher salt & ground pepper
- butter <sup>7</sup>
- olive oil

## Tools

- small saucepan
- microplane or grater
- medium ovenproof skillet

**Read through the whole recipe before you start. Rinse and dry all produce before using. Weights may vary slightly.**

**For recipes containing garlic, you'll find one head of garlic in your box.**

**We recommend you use coarse kosher salt stored in a container that allows you to grab it with your fingertips, or scoop with measuring spoon.**

## Allergens

Wheat (1), Fish (4), Soy (6), Milk (7), Tree Nuts (15), Sulphites (17). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

## Nutrition per serving

Calories 550kcal, Fat 32g, Carbs 35g, Proteins 37g



### 1. Cook potatoes

Preheat oven to 450°F with a rack in the center. Scrub **fingerling potatoes**, then cut in half lengthwise; transfer to a small saucepan. Add **2 teaspoons salt** and enough water to cover by ½-inch. Bring to a boil; cook until easily pierced with a fork, about 5 minutes. Drain well, then return to saucepan; toss with **1 tablespoon butter**. Cover to keep warm.



### 4. Season tilapia

Pat **tilapia** dry and season all over with **salt** and **pepper**. Spread **lemon-Dijon mixture** on one side of each fillet, then top with **herbed panko**, pressing gently to adhere. Drizzle same skillet with **oil**. Add fish, panko side up.



### 2. Prep ingredients

Finely grate **½ teaspoon lemon zest**, then squeeze **1 teaspoon lemon juice** into a medium bowl, keeping them separate. Cut any remaining lemon into wedges. Add **1 tablespoon oil** to bowl with lemon juice; season with **salt** and **pepper**. In a small bowl, combine **Dijon mustard, lemon zest**, and **½ teaspoon each of oil and water**. Season with **salt** and **pepper**.



### 5. Roast tilapia

Transfer **tilapia** to center oven rack and roast until **panko** is deeply browned and fish is cooked through, about 10 minutes (watch closely as ovens vary).



### 3. Toast panko

Pick and finely chop **1 teaspoon thyme leaves**, discarding stems. Heat **1 tablespoon oil** in a medium ovenproof skillet over medium. Add **chopped thyme** and **¼ cup panko**; season with **salt** and **pepper**. Cook, stirring, until panko is lightly browned, 5-6 minutes. Transfer to a bowl. Wipe out skillet.



### 6. Finish & serve

Coarsely chop **almonds**. Transfer almonds and **spinach** to bowl with **dressing**, then stir to combine. Serve **roasted tilapia** with **buttered potatoes** and **salad** with **any lemon wedges** alongside. Enjoy!