

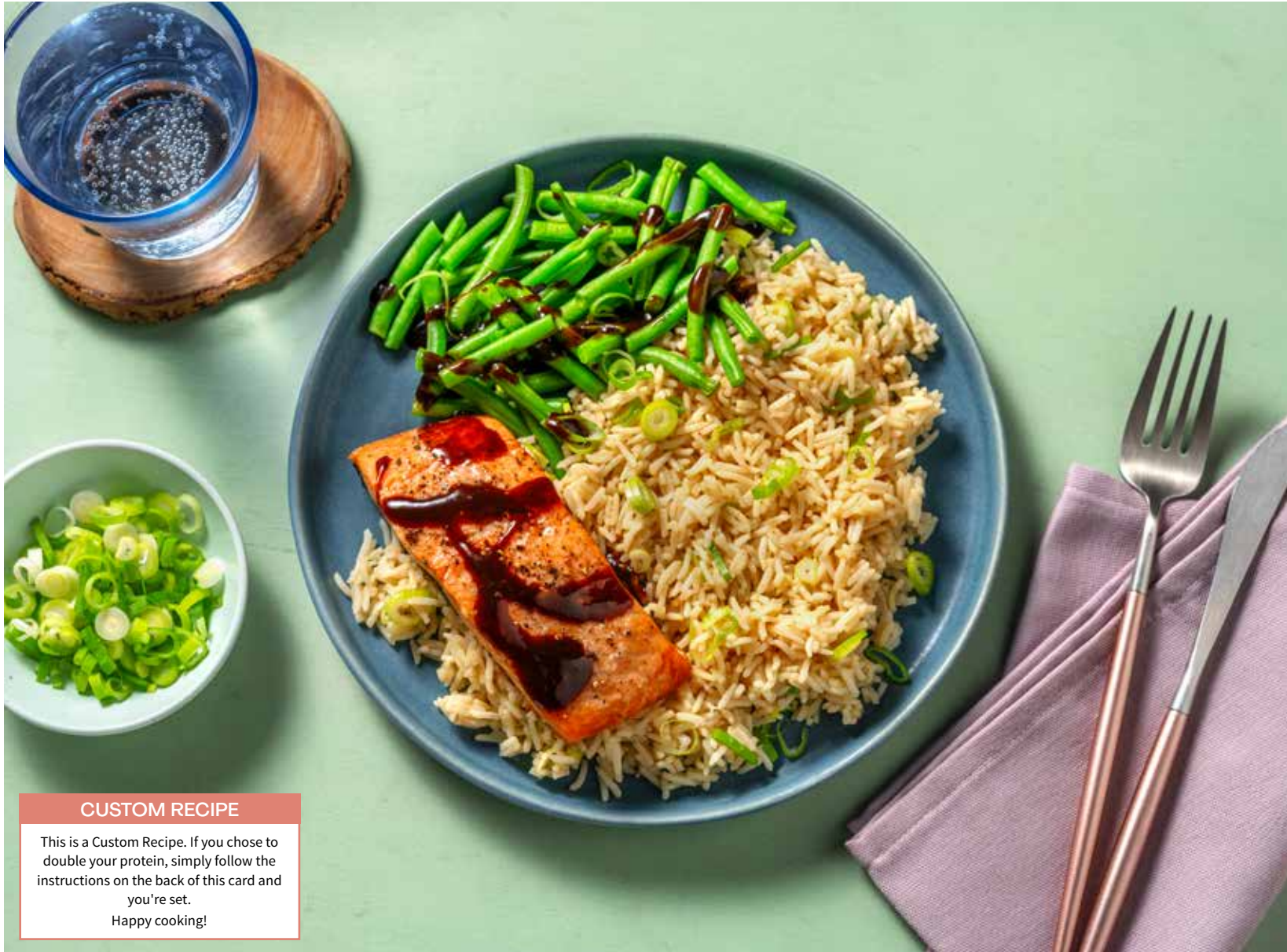


# Brown Sugar-Glazed Salmon

with Garlic Rice and Green Beans

Family Friendly

30-40 Minutes



Salmon Fillets, skin-on



Double Salmon



Basmati Rice



Green Beans



Green Onion



Brown Sugar



Hoisin Sauce



Garlic Salt



Vegetable Broth Concentrate



Soy Sauce

### CUSTOM RECIPE

This is a Custom Recipe. If you chose to double your protein, simply follow the instructions on the back of this card and you're set. Happy cooking!

HELLO BROWN SUGAR

Mixed with hoisin sauce for a sticky, umami-packed glaze!

## Start here

- Before starting, preheat the oven to 450°F.
- Wash and dry all produce.

## Bust out

Baking sheet, measuring spoons, silicone brush, medium pot, parchment paper, small pot, measuring cups, large non-stick pan, paper towels

## Ingredients

	2 Person	4 Person
Salmon Fillets, skin-on	250 g	500 g
<b>Double Salmon</b>	<b>500 g</b>	<b>1000 g</b>
Basmati Rice	¾ cup	1 ½ cups
Green Beans	170 g	340 g
Green Onion	2	4
Brown Sugar	1 tbsp	2 tbsp
Hoisin Sauce	¼ cup	½ cup
Garlic Salt	1 tsp	2 tsp
Vegetable Broth Concentrate	1	2
Soy Sauce	½ tbsp	1 tbsp
Oil*		
Salt and Pepper*		

\* Pantry items

\*\* Cook to a minimum internal temperature of 70°C/158°F, as size may vary.

## Allergens

Hey home cooks! Please refer to the website or app for the as-prepared recipe nutritional information.

*Ingredients are packaged in a facility that also handles egg, fish, crustacean, shellfish, milk, mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.*

## Contact

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### Cook rice

- Add **1 ¼ cups water** (dbl for 4 ppl), **broth concentrate** and **half the garlic salt** to a medium pot. Cover and bring to a boil over high heat.
- Once boiling, add **rice**, then reduce heat to low. Cover and cook until **rice** is tender and **liquid** is absorbed, 12-14 min.
- Remove the pot from heat. Set aside, still covered.



### Cook green beans

- Heat a large non-stick pan over medium heat.
- When hot, add **green beans** and **¼ cup water** (dbl for 4 ppl). Season with **salt** and **pepper**. Cook, stirring occasionally, until **green beans** are tender-crisp and **liquid** is absorbed, 4-5 min.
- Remove the pan from heat, then cover to keep warm.



### Roast salmon

- Meanwhile, pat **salmon** dry with paper towels. Season with **remaining garlic salt** and **pepper**.
- Arrange **salmon** on a parchment-lined baking sheet, skin-side down. Brush **½ tbsp oil** (dbl for 4 ppl) over top.
- Roast **salmon** in the **middle** of the oven until cooked through, 10-12 min. \*\*

If you've opted for **double salmon**, prepare and cook it in the same way the recipe instructs you to prepare and cook the regular portion of **salmon**.



### Make sauce

- Meanwhile, combine **hoisin sauce**, **brown sugar** and **soy sauce** in a small pot over low heat. (**TIP:** You can warm sauce in a microwave-safe bowl instead!) Season with **pepper**, then stir to combine. Cook, stirring occasionally, until warmed through, 1 min.



### Prep

- Meanwhile, trim, then halve **green beans**.
- Thinly slice **green onions**.



### Finish and serve

- Fluff **rice** with a fork, then stir in **half the green onions**.
- Divide **rice**, **salmon** and **green beans** between plates.
- Drizzle **sauce** over **salmon**.
- Sprinkle **remaining green onions** over top.

Dinner Solved!