



Hoisin-Ginger Glazed Salmon Tacos

with Creamy Sesame Kale Slaw

Grill

Spicy

25 Minutes



Salmon Fillets, skinless



Ginger



Cilantro



Sriracha



Flour Tortillas, 6-inch



Jalapeño



Hoisin Sauce



Kale Slaw Mix



Mayonnaise



Sesame Oil



Lime



White Wine Vinegar

HELLO HOISIN

A sweet and savoury sauce that adds an extra boost of flavour!

Start here

- Before starting, wash and dry all produce.
- Lightly oil grill.
- While you prep, preheat grill to 400°F over medium heat.

Bust out

Measuring spoons, silicone brush, aluminum foil, large bowl, 2 small bowls, whisk, paper towels, small microwavable bowl, zester/microplane

Ingredients

	2 Person	4 Person
Salmon Fillets, skinless	250 g	500 g
Hoisin Sauce	¼ cup	½ cup
Ginger	15 g	15 g
Kale Slaw Mix	113 g	227 g
Cilantro	7 g	14 g
Mayonnaise	2 tbsp	4 tbsp
Sriracha 🍷	2 tsp	4 tsp
Sesame Oil	1 tbsp	2 tbsp
Flour Tortillas, 6-inch	6	12
Lime	1	2
Jalapeño 🍷	1	2
White Wine Vinegar	2 tbsp	4 tbsp
Sugar*	1 ¾ tsp	2 ½ tsp
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 our meal kit labels for the most current allergen information.

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

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1 Prep

Thinly slice **jalapeño**, removing seeds for less heat. (**NOTE:** We suggest using gloves when prepping jalapeño!). Roughly chop **cilantro**. Zest, then juice **half the lime**. Cut the **remaining lime** into wedges. Peel, then mince or grate **half the ginger**. Pat **salmon** dry with paper towels. Drizzle **½ tbsp oil** (dbl for 4 ppl) over **salmon**, then brush to coat both sides. Season with **salt** and **pepper**.



4 Grill salmon

Stir together **half the hoisin sauce**, **half the sriracha** and **1 tsp ginger** (dbl for 4 ppl) in a small bowl. (**NOTE:** This is your hoisin-ginger glaze.) Arrange a sheet of foil on one side of the grill. Place **salmon** on foil. Close lid and grill, 4-5 min. Brush tops of **salmon** with **half the hoisin-ginger glaze**, then carefully flip **salmon**. Brush with **remaining glaze**. Close lid and grill until **salmon** is cooked through, 4-5 min.**



2 Pickle jalapeños

Add **vinegar**, **½ tbsp sugar** and a **pinch of salt** (dbl both for 4 ppl) to a small microwavable bowl. Microwave in 15 second increments, stirring between each, until **sugar** dissolves. Add **jalapeños** to the bowl, then stir to combine.



5 Make hoisin-sriracha sauce

While **salmon** cooks, stir together **remaining hoisin sauce**, **remaining sriracha** and **1 tsp pickling liquid** (dbl for 4 ppl) in another small bowl. (**NOTE:** This is your hoisin-sriracha sauce.)



3 Make kale slaw

Whisk together **lime juice**, **lime zest**, **mayo**, **sesame oil**, **¼ tsp sugar** and **½ tbsp pickling liquid** from **jalapeños** bowl (dbl both for 4 ppl) in a large bowl. Add **kale slaw mix**, then toss to combine. Season with **salt** and **pepper**.



6 Finish and serve

Wrap **tortillas** in paper towels. Microwave until **tortillas** are warm and flexible, 1 min. (**NOTE:** You can skip this step if you don't want to warm the tortillas!) Using a fork, flake **salmon** into large pieces. Drain **jalapeños** and discard remaining liquid. Divide **tortillas** between plates. Top with **kale slaw**, then **salmon** and **pickled jalapeños**. Drizzle **hoisin-sriracha sauce** over top. Sprinkle with **cilantro**. Serve with **lime wedges**.

Dinner Solved!