



Honey-Sriracha Roasted Salmon

with roasted vegetables

Spicy

30 Minutes



Salmon Fillets,
skinless



Sriracha



Honey



Zucchini



Baby Tomatoes



Garlic



Basmati Rice



Parsley

HELLO SRIRACHA HONEY

The perfect spicy, sweet and savoury combo!

Start here

- Before starting, preheat the oven to 425°F.
- Wash and dry all produce.

Bust Out

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

Ingredients

	2 Person	4 Person
Salmon Fillets, skinless	285 g	570 g
Sriracha 🌶️	2 tsp	4 tsp
Honey	1 tbsp	2 tbsp
Zucchini	200 g	400 g
Baby Tomatoes	113 g	227 g
Garlic	6 g	12 g
Basmati Rice	¾ cup	1 ½ cup
Parsley	7 g	14 g
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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Prep and cook rice

Bring **1 ¼ cups water** (dbl for 4 ppl) to a boil in a covered medium pot. While the **water** comes to a boil, cut the **zucchini** in half lengthwise, then into ½-inch thick half-moons. Halve **tomatoes**. Roughly chop the **parsley**. Peel, then mince or grate the **garlic**. Add **rice** to the pot of **boiling water**. Reduce heat to low. Cook, still covered, until **rice** is tender and **liquid** is absorbed, 12-14 min.



Finish the veggies

Remove pan from heat. Add the **tomatoes** and **parsley** to the pan. Season with **salt** and **pepper**. Stir to combine, then set aside.



Cook salmon

Mix together the **sriracha** and **honey** in a small bowl. Pat the **salmon** dry with paper towels, then season with **salt** and **pepper**. Arrange **salmon** on a parchment-lined baking sheet. Spoon **sriracha honey sauce** over top. Bake in the **middle** of the oven, until **salmon** is cooked through, 10-12 min. **



Finish and serve

Fluff the **rice** with a fork, then season with **salt**. Divide the **veggies** and **rice** between plates. Top with the **sriracha roasted salmon**. Drizzle any **remaining liquid** from the baking sheet over the **salmon**.

Dinner Solved!



Start veggies

While the **salmon** roasts, heat a large non-stick pan over medium-high heat. When hot, add **1 tbsp oil** (dbl for 4 ppl), then the **zucchini**. Cook, stirring occasionally, until tender-crisp, 3-4 min. Add the **garlic**. Cook, stirring often, until fragrant, 1-2 min.