

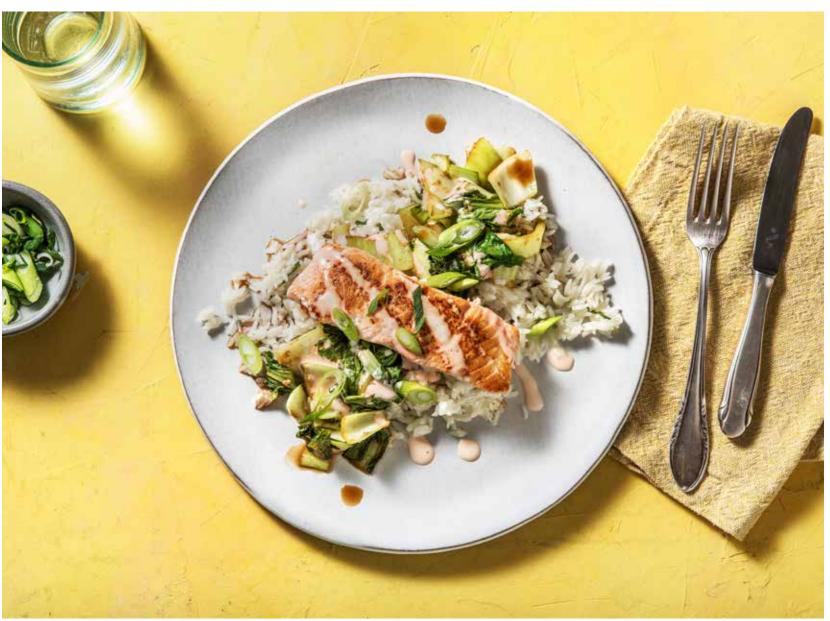
# Pan-Fried Salmon and Bok Choy

with Sriracha Mayo and Ginger Jasmine Rice

Quick

Spicy

25 Minutes





Salmon Fillets,





Shanghai Bok Choy











Soy Sauce Mirin Blend





Mayonnaise



Sriracha

HELLO GINGER

## Start here

Before starting, wash and dry all produce.

#### **Bust out**

Grater, measuring spoons, medium pot, 2 small bowls, measuring cups, large non-stick pan, paper towels

## Ingredients

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	2 Person	4 Person
Salmon Fillets, skinless	250 g	500 g
Jasmine Rice	¾ cup	1 ½ cup
Shanghai Bok Choy	226 g	452 g
Garlic	6 g	12 g
Ginger	15 g	30 g
Soy Sauce Mirin Blend	4 tbsp	8 tbsp
Honey	1 tbsp	2 tbsp
Mayonnaise	2 tbsp	4 tbsp
Sriracha 🤳	1 tsp	2 tsp
Sugar*	½ tsp	1 tsp
Oil*		
Salt and Pepper*		

<sup>\*</sup> Pantry items

### **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.



### Prep

Cut **bok choy** into 1-inch pieces. Peel, then grate **1 tbsp ginge**r (dbl for 4 ppl). Peel, then mince or grate **garlic**. Pat **salmon** dry with paper towels, then season with **salt** and **pepper**.



#### Cook rice

Heat a medium pot over medium heat. Add 1 tbsp oil (dbl for 4 ppl), then half the ginger and rice. Cook, stirring often, until fragrant, 1-2 min. Add 1 ¼ cups water (dbl for 4 ppl). Bring to a boil over high heat. Once boiling, 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.



### Make glaze and sriracha mayo

While rice cooks, stir together mayo,

1 tsp water, ½ tsp sugar and 1 tsp sriracha
(dbl all for 4 ppl) in a small bowl. Set aside.
(NOTE: This is your sriracha mayo!) Combine soy sauce mirin blend, garlic, honey, remaining ginger and 3 tbsp water (dbl for 4 ppl) in another small bowl. Set aside. (NOTE: This is your glaze!)



#### Cook salmon

Heat a large non-stick pan over medium-high heat. When hot, add **1 tbsp oil** (dbl for 4 ppl), then **salmon**. Pan-fry, until golden-brown and cooked through, 2-3 min per side.\*\*



## Cook bok choy

When **salmon** is cooked through, transfer to a plate and set aside. Using the same pan, reduce heat to medium-low. Add **bok choy** and **glaze**. Cook, stirring often, until tendercrisp, 1-2 min.



#### Finish and serve

Fluff **rice** with a fork, season with **salt**, then stir to combine. Divide **rice** and **bok choy** between plates. Top with **salmon** and spoon over any **remaining glaze** from the pan. Drizzle over **some sriracha mayo** to taste.

## **Dinner Solved!**

### Contact

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