

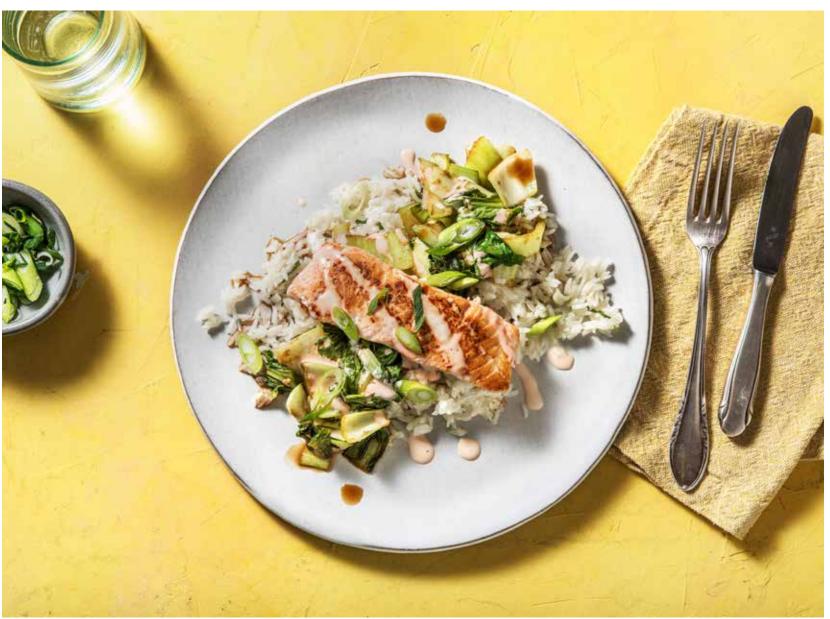
Pan-Fried Salmon and Bok Choy

with Sriracha Mayo and Ginger Jasmine Rice

Quick

Spicy

25 Minutes





Salmon Fillets,



skinless



Shanghai Bok Choy











Soy Sauce Mirin Blend



Honey



Mayonnaise



Sriracha

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

2 Person	4 Person
250 g	500 g
¾ cup	1 ½ cups
226 g	452 g
2	4
15 g	30 g
4 tbsp	8 tbsp
1 tbsp	2 tbsp
2 tbsp	4 tbsp
1 tsp	2 tsp
½ tsp	1 tsp
	250 g % cup 226 g 2 15 g 4 tbsp 1 tbsp 2 tbsp 1 tsp

^{*} 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 ginger** (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 and ¼ tsp salt (dbl both 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.** Transfer **salmon** to a plate and cover to keep warm.



Cook bok choy

Using the same pan, reduce heat to mediumlow. Add **bok choy** and **glaze**. Cook, stirring often, until tender-crisp, 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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^{**} Cook to a minimum internal temperature of $70^{\circ}\text{C}/158^{\circ}\text{F},$ as size may vary.