



# Pan-Fried Salmon and Bok Choy

with Sriracha Mayo and Ginger Jasmine Rice

Quick

Spicy

25 Minutes



Salmon Fillets,  
skinless



Shanghai Bok Choy



Ginger



Honey



Sriracha



Jasmine Rice



Garlic, cloves



Soy Sauce Mirin Blend



Mayonnaise

HELLO GINGER

*Peel ginger using the edge of a spoon – you'll be able to maneuver around the knobby bits more easily!*

## 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
Salmon Fillets, skinless	250 g	500 g
Jasmine Rice	¾ cup	1 ½ cups
Shanghai Bok Choy	226 g	452 g
Garlic, cloves	2	4
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*		

\* 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.*

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### 1 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**.



### 4 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.



### 2 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.



### 5 Cook bok choy

Using the same pan, reduce heat to medium-low. Add **bok choy** and **glaze**. Cook, stirring often, until tender-crisp, 1-2 min.



### 3 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!)



### 6 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!