

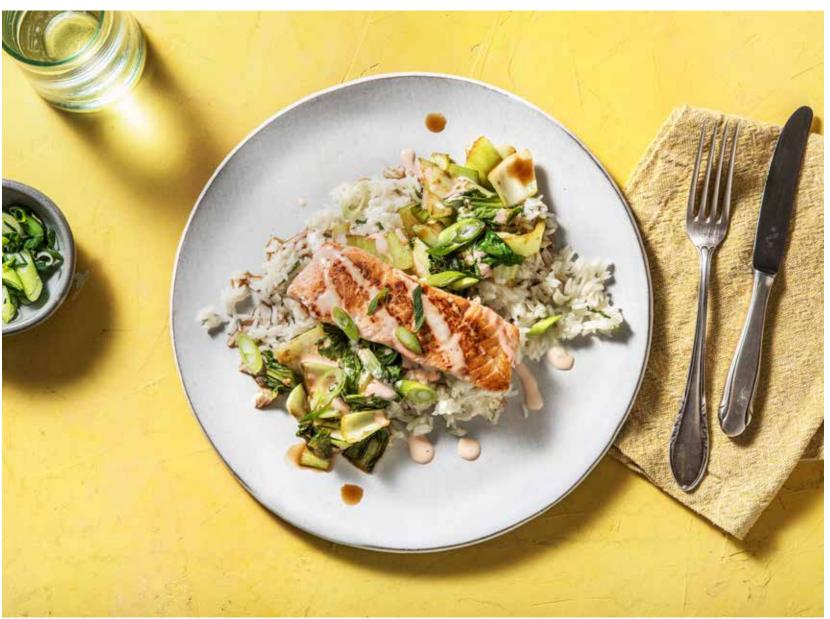
Pan-Fried Salmon and Bok Choy

with Sriracha Mayo and Ginger Jasmine Rice

Spicy

Quick

25 Minutes





Salmon Fillets, skin-on



Shanghai Bok Choy



Jasmine Rice



Bok Choy Garlic Puree



Ginger



тепуакі з



Mayonnaise



Sriracha

Start here

Before starting, wash and dry all produce.

Bust out

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

Inaredients

9		
	2 Person	4 Person
Salmon Fillets, skin-on	250 g	500 g
Jasmine Rice	¾ cup	1 ½ cups
Shanghai Bok Choy	226 g	452 g
Garlic Puree	1 tbsp	2 tbsp
Ginger	15 g	30 g
Teriyaki Sauce	4 tbsp	8 tbsp
Mayonnaise	2 tbsp	4 tbsp
Sriracha 🤳	1 tsp	2 tsp
Sugar*	½ tsp	1 tsp
Oil*		

Salt and Pepper*

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 mince or grate 1 tbsp ginger (dbl for 4 ppl).



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 1/4 cups water and 1/4 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 sriracha mayo and glaze

- Meanwhile, stir together mayo, 1 tsp water, 1/2 tsp sugar and 1 tsp sriracha (dbl all for 4 ppl) in a small bowl.
- · Combine teriyaki, garlic puree, remaining ginger and 2 tbsp water (dbl for 4 ppl) in another small bowl.



Cook salmon

- Pat salmon dry with paper towels, then season with salt and pepper.
- Heat a large non-stick pan over mediumhigh heat. When hot, add 1 tbsp oil (dbl for 4 ppl), then **salmon**, skin-side down.
- · 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 chou

- Heat the same pan over medium-low.
- When hot, 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.
- Spoon any remaining glaze from the pan over top. Drizzle with sriracha mayo.

Dinner Solved!

Contact

Call or email us | (855) 272-7002 hello@hellofresh.ca HelloFresh.ca



^{*} Pantry items

^{**} Cook to a minimum internal temperature of 70°C/158°F, as size may vary.