



# Pan-Fried Salmon and Bok Choy

with Sriracha Mayo and Ginger Jasmine Rice

Spicy

Quick

25 Minutes



Salmon Fillets, skin-on



Shanghai Bok Choy



Ginger



Mayonnaise



Jasmine Rice



Garlic, cloves



Teriyaki Sauce



Sriracha

## 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

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

### Ingredients

	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, cloves	1	2
Ginger	15 g	30 g
Teriyaki Sauce	4 tbsp	8 tbsp
Mayonnaise	2 tbsp	4 tbsp
Sriracha 🌶️	1 tsp	2 tsp
Sugar*	2 tsp	4 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.*

### Contact

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### 1 Prep

- Cut **bok choy** into 1-inch pieces.
- Peel, then mince or grate **1 tbsp ginger** (dbl for 4 ppl).



### 4 Cook salmon

- Pat **salmon** dry with paper towels, then season with **salt** and **pepper**.
- Heat a large non-stick pan over medium-high 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, then cover to keep warm.



### 2 Cook rice

- Heat a medium pot over medium heat.
- When hot, 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

- Heat the same pan over medium-low.
- When hot, add **bok choy** and **teriyaki glaze**. Cook, stirring often, until tender-crisp, 1-2 min.



### 3 Make sriracha mayo and glaze

- Meanwhile, stir together **mayo**, **1 tsp water**, **½ tsp sugar** and **1 tsp sriracha** (dbl all for 4 ppl) in a small bowl.
- Peel, then mince or grate **garlic**.
- Combine **teriyaki sauce**, **garlic**, **remaining ginger**, **1 ½ tsp sugar** and **2 tbsp water** (dbl both for 4 ppl) in another small bowl.



### 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**.
- Spoon **any remaining glaze** from the pan over top. Drizzle with **sriracha mayo**.

## Dinner Solved!