

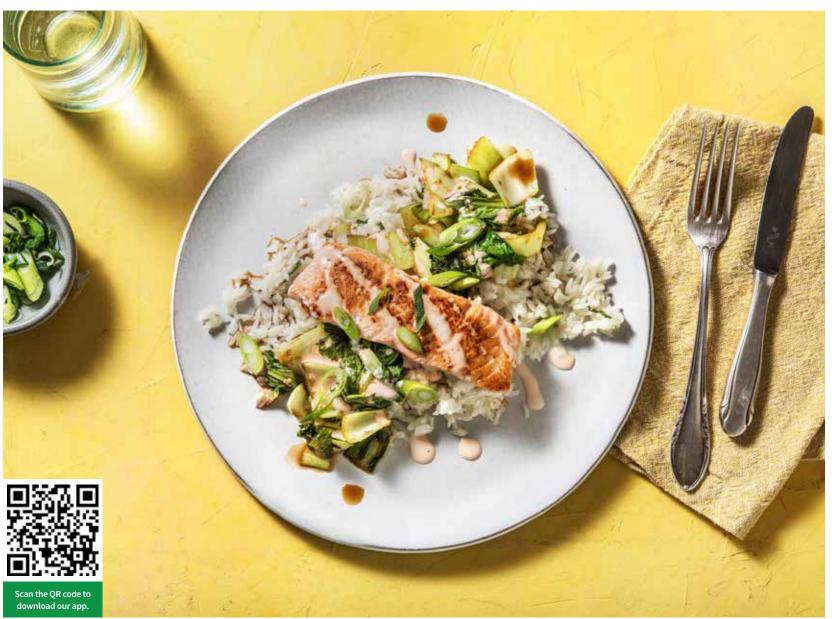
Pan-Fried Salmon and Bok Choy

with Sriracha Mayo and Ginger Jasmine Rice

Spicy

Quick

25 Minutes





Salmon Fillets, skin-on





Shanghai Bok Choy





Garlic, cloves





Teriyaki Sauce



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

Ingredients

3		
	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*

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.
- 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.



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.
- 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.



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, then cover to keep warm.



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.



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 us | (855) 272-7002

^{*} Pantry items

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