



Pan-Fried Salmon and Bok Choy

with Spicy Mayo and Ginger Jasmine Rice

Quick

Spicy

25 Minutes



Salmon Fillets, skin-on



Double Salmon Fillets, skin-on



Jasmine Rice



Shanghai Bok Choy



Ginger-Garlic Puree



Teriyaki Sauce



Spicy Mayo

CUSTOM RECIPE
This is a Custom Recipe. If you chose to double the salmon, simply follow the instructions on the back of this card and you're set.
Happy cooking!

HELLO SHANGHAI BOK CHOY
This leafy green vegetable is a form of Chinese cabbage!

Start here

Before starting, wash and dry all produce.

Bust out

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

Ingredients

| | 2 Person | 4 Person |
|--------------------------------|----------|----------|
| Salmon Fillets, skin-on | 250 g | 500 g |
| Double Salmon Fillets, skin-on | 500 g | 1000 g |
| Jasmine Rice | ¾ cup | 1 ½ cups |
| Shanghai Bok Choy | 226 g | 452 g |
| Ginger-Garlic Puree | 2 tbsp | 4 tbsp |
| Teriyaki Sauce | 4 tbsp | 8 tbsp |
| Spicy Mayo 🍷 | 2 tbsp | 4 tbsp |
| Sugar* | 1 ½ tsp | 3 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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Cook rice

- Heat a medium pot over medium heat.
- When hot, add **1 tbsp oil** (dbl for 4 ppl), then **half the ginger-garlic puree** 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.
- 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 teriyaki glaze

- Meanwhile, combine **teriyaki sauce**, **remaining ginger-garlic puree**, **1 ½ tsp sugar** and **2 tbsp water** (dbl both for 4 ppl) in a small bowl.



Prep

- Meanwhile, separate **bok choy leaves**, then cut into 1-inch pieces. (**TIP:** Rinse bok choy leaves to wash away any hidden dirt!)



Cook bok choy

- Heat the same pan (from step 3) over medium-low.
- When hot, add **bok choy** and **teriyaki glaze**. Cook, stirring often, until tender-crisp, 1-2 min.



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.

If you've opted for **double salmon**, prepare and cook it in the same way the recipe instructs you to prepare and cook the regular portion of **salmon**.



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 teriyaki glaze** from the pan over top.
- Drizzle with **spicy mayo**.

Dinner Solved!