



Pan-Fried Salmon and Soy-Glazed Bok Choy with Sriracha Mayo and Ginger-Infused Jasmine Rice

Quick

Spicy

30 Minutes



Salmon Fillets,
skinless



Jasmine Rice



Shanghai Bok Choy



Garlic



Ginger



Soy Sauce Mirin Blend



Honey



Green Onions



Mayonnaise



Sriracha

HELLO SRIRACHA

A sauce made from sun-dried chilis!

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, grater

Ingredients

	2 Person	4 Person
Salmon Fillets, skinless	250 g	500 g
Jasmine Rice	¾ cup	1 ½ cup
Shanghai Bok Choy	226 g	452 g
Garlic	6 g	12 g
Ginger	30 g	60 g
Soy Sauce Mirin Blend	4 tbsp	8 tbsp
Honey	1 tbsp	2 tbsp
Green Onions	2	4
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 our meal kit labels for the most current allergen 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. Thinly slice **green onions**. 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.**



2 Cook rice

Heat a medium pot over medium heat. Add **1 tbsp oil** (dbl for 4 ppl), then **half the green onions** and **half the ginger**. Cook, stirring often, until fragrant, 1 min. Add **rice** and **1 ½ cups water** (2 ½ cups for 4 ppl). Bring to a boil over high heat. Once boiling, reduce heat to medium-low. Cover and cook, until **rice** is tender and **liquid** is absorbed, 12-14 min.



5 Cook bok choy

When **salmon** is cooked through, transfer to a plate and set aside. Using the same pan, reduce heat to medium-low. Add **bok choy** and **glaze**. Cook, stirring often, until **bok choy** is 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, then stir in **remaining green onions**. Season with **salt**. Divide **rice** and **bok choy** between plates. Top with **salmon** and spoon over any **remaining glaze** from the pan. Drizzle over **sriracha mayo** to taste.

Dinner Solved!