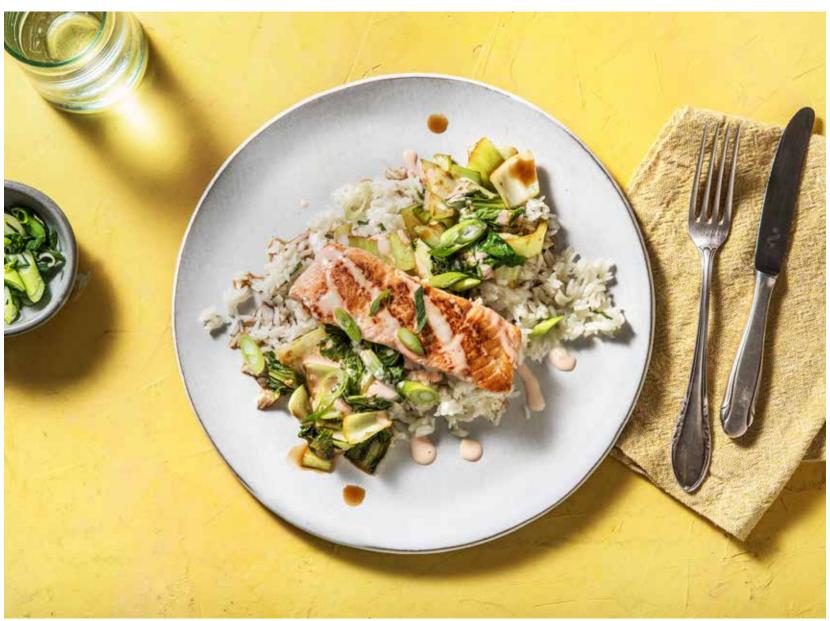


Pan-Fried Salmon with Soy-Glazed Bok Choy

Sriracha Mayo and Ginger-Infused Jasmine Rice

30 Minutes





Jasmine Rice

Salmon Fillets, skinless





Shanghai Bok Choy





Soy Sauce-Mirin Blend



Honey



Green Onions



Mayonnaise



HELLO 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

	2 Person	4 Person
Salmon Fillets, skinless	285 g	570 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*

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.



Prep

Separate **bok choy leaves**, then cut 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**.



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.



Make mayo and glaze

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!)



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.**



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 tendercrisp, 1-2 min.



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 some sriracha mayo to taste.

Dinner Solved!

Contact

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^{*} Pantry items

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