

HELLO Sriracha Teriyaki Salmon Bowls with Edgmann and Bickled Badishas

with Edamame and Pickled Radishes

Spicy

20 Minutes

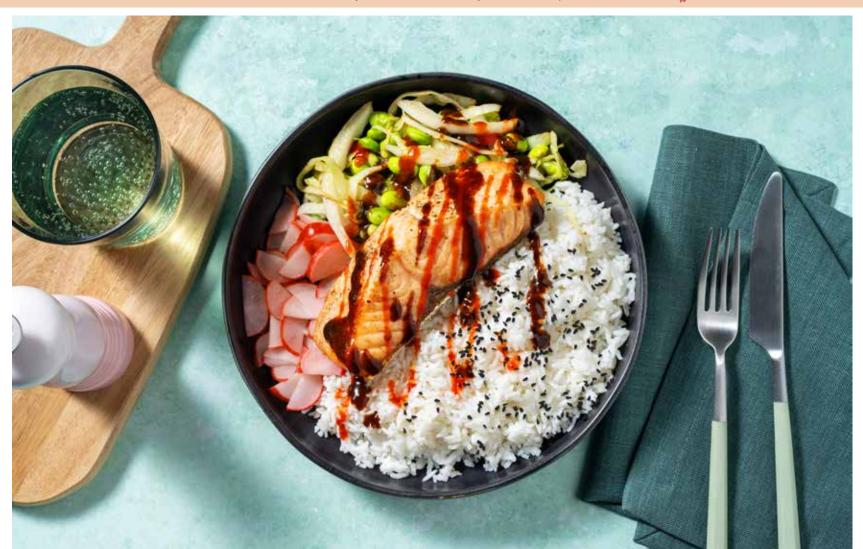


Salmon Fillets. skin-on 500 g | 1000 g



×2 Double

If you chose to alter your protein, simply follow the **icons and specific instructions** on the back in the sidebar and you're set. You can also refer to your customized recipe online, visit hellofresh.ca 🎥





Salmon Fillets,

250 g | 500 g



34 cup | 1 ½ cups



Edamame



56 g | 113 g





Radish 3 | 6



Brown Sugar 1 tbsp | 2 tbsp



Seasoned Rice



Vinegar 1 tbsp | 2 tbsp

4 tbsp | 8 tbsp



Black Sesame 1 tbsp | 2 tbsp



2 tsp | 4 tsp



Garlic, cloves 1 | 2

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.



Cooking utensils | Baking sheet, medium bowl, measuring spoons, strainer, medium pot, parchment paper, small pot, measuring cups, large non-stick pan, paper towels



Cook rice

- Before starting, preheat the oven to 450°F.
- Add 1 cup (2 cups) water and 1/8 tsp (1/4 tsp) salt to a medium pot. Cover and bring to a boil over high heat.
- · Wash and dry all produce.
- Using a strainer, rinse rice until water runs clear.
- Add rice to the boiling water, then reduce heat to medium-low. Cover and cook until rice is tender and liquid is absorbed, 12-14 min. (NOTE: Reduce heat to low if water is boiling over.)
- Remove from heat. Set aside, still covered.



Pickle radishes

- Meanwhile, halve radishes, then thinly slice into half-moons.
- Add radishes, vinegar, 2 tbsp (4 tbsp) water and 1 tsp (2 tsp) sugar to a small pot. Season with salt.
- Bring to a simmer over medium-high heat.
 Cook, stirring often, until sugar dissolves, 1-2 min.
- Remove from heat. Transfer radishes, including pickling liquid, to a medium bowl.
 Place in the fridge to cool.



Roast salmon

😢 Double | Salmon Fillet, skin-on

- Pat salmon dry with paper towels, then season with salt and pepper.
- Arrange on a parchment-lined baking sheet, skin-side down. Drizzle with ½ tbsp (1 tbsp) oil.
- Roast in the **middle** of the oven until cooked through, 7-10 min.**



Cook veggies

- Heat a large non-stick pan over medium heat.
- When the pan is hot, add ½ tbsp (1 tbsp) oil, then edamame and cabbage.
- Cook, stirring occasionally, until **veggies** are tender and slightly browned, 5-6 min. Season with **salt** and **pepper**.
- Remove from heat, then transfer veggies to a plate.



Make sauce

- Reheat the same pan over medium-low.
- While the pan heats, peel, then mince or grate garlic.
- When the pan is hot, add ½ tbsp (1 tbsp) oil, then garlic. Cook, stirring occasionally, until fragrant, 30 sec.
- Add brown sugar and teriyaki sauce. Season with pepper. Cook, stirring occasionally, until brown sugar dissolves and sauce thickens slightly, 1-2 min.



Finish and serve

- Drain **pickled radishes**, discarding liquid.
- Fluff rice with a fork, then stir in black sesame seeds.
- Divide rice between bowls. Top with edamame-cabbage mixture, pickled radishes and salmon.
- Spoon teriyaki sauce over salmon, then drizzle sriracha over top.



(2 tbsp) oil

3 | Roast salmon

🔀 Double | Salmon Fillet, skin-on

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