



MISO APRICOT SALMON

with Garlic Ginger Rice & Zesty Carrots

INGREDIENTS

2 PERSON | 4 PERSON



12 oz | 24 oz
Carrots



2 | 2
Scallions



1 Clove | 2 Cloves
Garlic



1 Thumb | 2 Thumbs
Ginger



1 | 1
Lime



½ Cup | 1 Cup
Jasmine Rice



10 oz | 20 oz
Salmon
Contains: Fish



1 | 2
Miso Stock
Concentrate
Contains: Soy



2 TBSP | 2 TBSP
Apricot Jam

HELLO

GINGER

This fragrant aromatic adds a special touch to jasmine rice.



PREP: 10 MIN | COOK: 40 MIN | CALORIES: 760



WE'RE BIASED, BUT ...

Why do we instruct you to slice the carrots on a diagonal in step 1? This knife technique, called a *bias cut*, maximizes surface area so the carrots get extra-caramelized in the oven. Another bonus? The presentation—we love the look of those angled slices!

BUST OUT

- Peeler
- Zester
- Baking sheet
- Small pot
- Paper towels
- Large pan
- Kosher salt
- Black pepper
- Vegetable oil (1 TBSP | 1 TBSP)
- Butter (2 TBSP | 3 TBSP)
Contains: Milk

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1 PREP

- Adjust rack to top position and preheat oven to 425 degrees. **Wash and dry all produce.**
- Trim, peel, and cut **carrots** on a diagonal into ½-inch-thick pieces. Trim and thinly slice **scallions**, separating whites from greens. Peel and mince **garlic**. Peel and mince **ginger** until you have 1 TBSP (2 TBSP for 4 servings). Zest and quarter **lime**.



4 COOK AROMATICS

- Heat another drizzle of **oil** in same pan over medium heat. Add **scallion whites** and remaining **minced ginger**; cook, stirring, until fragrant and softened, 1 minute.



2 COOK CARROTS & RICE

- Toss **carrots** on a baking sheet with a drizzle of **oil**, **salt**, and **pepper**. Roast on top rack until browned and tender, 20-25 minutes.
- Meanwhile, melt **1 TBSP butter** in a small pot over medium-high heat. Add **garlic** and half the **minced ginger**; cook, stirring, until fragrant, 30 seconds.
- Add **rice**, **¾ cup water** (1½ cups for 4 servings), and a big pinch of **salt**. Bring to a boil, then cover and reduce to a low simmer. Cook until rice is tender, 15-18 minutes.



5 FINISH SAUCE

- Add **stock concentrate**, half the **jam** (all for 4 servings), **¼ cup water** (½ cup for 4), and a squeeze of **lime juice** to pan with **aromatics**. Cook, stirring, until combined and thickened, 2-3 minutes.
- Remove from heat and stir in **1 TBSP butter** (2 TBSP for 4). Taste and add more lime juice if desired.



3 COOK SALMON

- While rice cooks, pat **salmon*** dry with paper towels and season all over with **salt** and **pepper**.
- Heat a drizzle of **oil** in a large, preferably nonstick, pan over medium-high heat. Add salmon skin sides down and cook until browned and crispy, 5-7 minutes. Flip and cook until salmon is cooked through, 1-2 minutes more.
- Turn off heat; remove from pan and set aside. Wipe out pan.



6 FINISH & SERVE

- Fluff **rice** with a fork and season with **salt**.
- Toss **carrots** with **lime zest**.
- Divide rice, carrots, and **salmon** between plates. Drizzle salmon with **sauce** and sprinkle everything with **scallion greens**. Serve with any remaining **lime wedges** on the side.

* Salmon is fully cooked when internal temperature reaches 145°.