

INGREDIENTS

2 PERSON | 4 PERSON



2 TBSP | 4 TBSP Soy Sauce Contains: Soy, Wheat Contains: Soy, Wheat



Hoisin Sauce



Garlic Powder



10 oz | 20 oz Salmon Contains: Fish



1/2 Cup | 1 Cup Jasmine Rice



1 Thumb | 1 Thumb Ginger



Mini Cucumber



2 TBSP | 4 TBSP Mayonnaise **Contains: Eggs**



Spicy Horseradish Paste Contains: Soy



5 tsp | 10 tsp Rice Wine Vinegar



4 TBSP | 4 TBSP Sweet Soy Glaze



4 oz | 8 oz Edamame Contains: Soy



4 oz | 8 oz Shredded Carrots



1.5 oz | 3 oz Sesame Dressing Contains: Sesame, Soy, Wheat



1 TBSP | 2 TBSP Sesame Seeds Contains: Sesame



ANY ISSUES WITH YOUR ORDER? WE'D BE SIMMERING LIKE STEW OVER THERE TOO. SCAN HERE TO GET HELP!

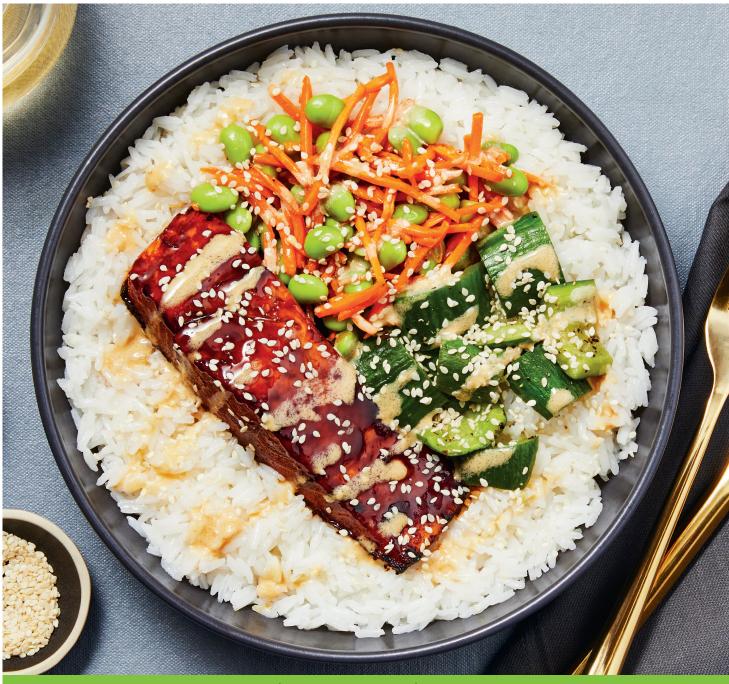
HELLO

HOISIN SAUCE

Sweet and tangy Cantonese-style sauce with a barbecue-like kick

SWEET SOY SALMON RICE BOWLS

with Edamame Salad, Pickled Cucumber & Spicy Umami Mayo



PREP: 10 MIN COOK: 25 MIN CALORIES: 980



GLAZY DAYS

The sweet soy glaze applied to the salmon toward the end of cooking (as seen in Step 5), will turn into a rich, caramelized layer of finger-lickin' goodness.

BUST OUT

Grater

Baking sheet

Aluminum foil

Medium bowl

- 2 Small bowls
- Paper towels
- Zip-close bag
- Small pot
- Kosher salt
- Black pepper
- Sugar (1 tsp | 2 tsp)
- Cooking oil (1 tsp | 1 tsp)



1 MARINATE SALMON

- Adjust rack to top position and preheat oven to 425 degrees. Wash and dry produce.
- Reserve 1 tsp soy sauce (2 tsp for 4 servings) in a small bowl.
- Pat salmon* dry with paper towels and place in a zip-close bag; add hoisin sauce, garlic powder, and remaining soy sauce; seal to close. Shake until salmon is evenly coated. Set aside to marinate for 10 minutes.



2 COOK RICE

• Meanwhile, combine rice, 3/4 cup water (1½ cups for 4 servings), and a big pinch of salt in a small pot. Bring to a boil. then cover and reduce to a low simmer. Cook until rice is tender, 15-18 minutes. Keep covered until ready to serve.



3 PREP & MAKE SOY MAYO

- · While rice cooks, trim and halve cucumber lengthwise. Place under a plate: press down until cucumber halves break open. Cut crosswise into 1-inch pieces. Peel and grate ginger until you have ½ tsp (1 tsp for 4 servings).
- To bowl with **reserved soy sauce**, add mayonnaise and as much horseradish as you like; stir to combine.



4 PICKLE CUCUMBER

• In a second small, microwave-safe bowl, combine cucumber, 1 TBSP vinegar, 1 tsp water, ½ tsp sugar, a big pinch of salt, and pepper. (For 4 servings, use 2 TBSP vinegar, 2 tsp water, and 1 tsp sugar.) Microwave for 30 seconds. Set aside to pickle, tossing occasionally.



5 ROAST SALMON

- · Line a baking sheet with foil and lightly oil.
- Once salmon has marinated 10 minutes. place salmon on prepared sheet and brush with any excess marinade.
- Roast on top rack until salmon is almost cooked through. 8 minutes. Remove sheet from oven and brush salmon with half the sweet soy glaze (all for 4 servings). Return to oven; roast until glaze is tacky and salmon is cooked through, 2-4 minutes more.



• While salmon roasts, in a medium bowl, combine sesame dressing, ginger, and 1/2 tsp vinegar (1 tsp for 4 servings). Stir in edamame and carrots until coated.



7 FINISH & SERVE

- Fluff rice with a fork; stir in ½ tsp sugar (1 tsp sugar for 4 servings) and remaining vinegar to taste. Season with **salt** to taste.
- Divide rice between bowls. Top with salmon, edamame salad, and pickled cucumber in separate sections. Sprinkle bowls with sesame seeds and drizzle with spicy soy mayo. Serve.

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Salmon is fully cooked when internal temperature reaches 145°