



SWEET SOY SALMON RICE BOWLS

with Edamame Salad, Pickled Cucumber & Spicy Umami Mayo

INGREDIENTS

2 PERSON | 4 PERSON

-  **2 TBSP | 4 TBSP**
Soy Sauce
Contains: Soy, Wheat
-  **2 TBSP | 4 TBSP**
Hoisin Sauce
Contains: Soy, Wheat
-  **1 tsp | 2 tsp**
Garlic Powder
-  **10 oz | 20 oz**
Salmon
Contains: Fish
-  **½ Cup | 1 Cup**
Jasmine Rice
-  **1 Thumb | 1 Thumb**
Ginger
-  **1 | 2**
Mini Cucumber
-  **2 TBSP | 4 TBSP**
Mayonnaise
Contains: Eggs
-  **1 tsp | 1 tsp**
Spicy Horseradish Paste
Contains: Soy
-  **5 tsp | 10 tsp**
Rice Wine Vinegar
-  **4 TBSP | 4 TBSP**
Sweet Soy Glaze
Contains: Sesame, Soy, Wheat
-  **1.5 oz | 3 oz**
Sesame Dressing
Contains: Sesame, Soy, Wheat
-  **4 oz | 8 oz**
Edamame
Contains: Soy
-  **4 oz | 8 oz**
Shredded Carrots
-  **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



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

- 2 Small bowls
- Paper towels
- Zip-close bag
- Small pot
- Grater
- Baking sheet
- Aluminum foil
- Medium bowl
- 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, ¾ 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.



6 MAKE EDAMAME SALAD

- While salmon roasts, in a medium bowl, combine **sesame dressing, ginger,** and **½ 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°.

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