



SOY-GLAZED SALMON WITH RICE

plus Chili-Roasted Green Beans, Pickled Cuke & Sweet Heat Aioli

INGREDIENTS

2 PERSON | 4 PERSON



1 | 1
Cucumber



2 | 2
Scallions



6 oz | 12 oz
Green Beans



5 tsp | 10 tsp
Rice Wine
Vinegar



3/4 Cup | 1 1/2 Cups
Jasmine Rice



10 oz | 20 oz
Salmon
Contains: Fish



4 TBSP | 8 TBSP
Sweet Soy Glaze
Contains: Sesame,
Soy, Wheat



1 tsp | 2 tsp
Korean Chili
Flakes



1 tsp | 2 tsp
Garlic Powder



4 TBSP | 8 TBSP
Mayonnaise
Contains: Eggs



1 | 2
Apricot Jam



1 tsp | 2 tsp
Sriracha



1 TBSP | 1 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

SWEET SOY GLAZE

The glaze brushed over the salmon becomes a rich, caramelized layer of yum.



PREP: 5 MIN | COOK: 30 MIN | CALORIES: 1180



ALL ABOUT THAT BASTE

In Step 4, we prefer to use a basting brush for spreading glaze over salmon, but if you don't have one, just use the back of a spoon.

BUST OUT

- Baking sheet
 - Aluminum foil
 - 2 Small bowls
 - Small pot
 - Paper towels
 - Kosher salt
 - Black pepper
 - Cooking oil (1 TBSP | 1 TBSP)
 - Sugar (½ tsp | 1 tsp)
 - Butter (1 TBSP | 2 TBSP)
- Contains: Milk



1 PREP

- Adjust rack to top position (**top and middle positions for 4 servings**) and preheat oven to 425 degrees. Line a baking sheet with foil and **lightly oil**. **Wash and dry produce**.
- Halve **cucumber** lengthwise; thinly slice crosswise into half-moons. Trim and thinly slice **scallions**, separating whites from greens. Trim **green beans** if necessary.



2 PICKLE CUCUMBER

- In a small bowl, combine **half the cucumber (all for 4 servings)**, **vinegar**, **½ tsp sugar (1 tsp for 4 servings)**, and a **pinch of salt**. Set aside to pickle.



3 COOK RICE

- Heat a **drizzle of oil** in a small pot over medium-high heat. Add **scallion whites**; cook, stirring, until softened, 1 minute.
- Add **rice**, **1¼ cups water (2¼ cups for 4 servings)**, and a **pinch of salt**. Bring to a boil; cover and reduce to a low simmer. Cook until rice is tender, 15-18 minutes.
- Keep covered off heat until ready to serve.



4 START SALMON & GREEN BEANS

- Pat **salmon*** dry with paper towels. Place skin sides down on one side of prepared baking sheet; brush tops with **half the sweet soy glaze (you'll use the rest in Step 6)** and season with a **pinch of chili flakes**. (For 4 servings, arrange salmon across entire sheet.)
- Toss **green beans** on empty side of sheet with a **drizzle of oil**, **half the garlic powder (you'll use the rest in the next step)**, **salt**, **pepper**, and as many remaining chili flakes as you like. (For 4, use a second baking sheet.)
- Roast on top rack for 8 minutes. (For 4, roast green beans on top rack and salmon on middle rack.)



5 MAKE AIOLI

- Meanwhile, in a second small bowl, combine **mayonnaise**, **jam**, **Sriracha**, **remaining garlic powder**, **1 tsp water (2 tsp for 4 servings)**, and a **pinch of salt**.



6 FINISH SALMON & GREEN BEANS

- Once salmon has roasted for 8 minutes, remove sheet from oven; carefully brush **salmon** with **remaining sweet soy glaze**. Return to oven and roast until glaze is tacky, salmon is cooked through, and green beans are tender, 2-4 minutes more. **TIP: If salmon is done before green beans, remove from sheet and continue roasting green beans.**



7 FINISH & SERVE

- Fluff **rice** with a fork; stir in **half the scallion greens** and **1 TBSP butter (2 TBSP for 4 servings)**; season with **salt** and **pepper**.
- Divide rice between bowls. Top with **salmon**, **green beans**, and **pickled cucumber (draining first)**. Drizzle salmon and green beans with **aioli**; sprinkle bowls with remaining scallion greens and as many **sesame seeds** as you like. Serve.