



GRILLED SRIRACHA-GLAZED SALMON

with Jasmine Rice, Baby Bok Choy, and Spicy Butter



HELLO

SWEET SRIRACHA GLAZE

Hoisin and hot sauce combine to make one dynamic duo of Asian flavors.

PREP: 10 MIN | **TOTAL: 25 MIN** | **CALORIES: 720**



Scallions



Baby Bok Choy



Sriracha



Salmon
(Contains: Fish)



Lime



Hoisin Sauce
(Contains: Soy)



Jasmine Rice

START STRONG

This recipe can be prepared in a pan, grill pan, or on the grill—it's versatile that way. But keep an eye out for doneness, since cook times may vary.

BUST OUT

- Grill or large pan
- Paper towel
- Zester
- Aluminum foil
- 2 Small bowls
- Small pot
- Butter (2 TBSP | 4 TBSP)
(Contains: Milk)
- Vegetable oil (4 tsp | 8 tsp)

INGREDIENTS

Ingredient 2-person | 4-person

- Scallions 2 | 4
- Lime 1 | 2
- Baby Bok Choy 2 | 4
- Hoisin Sauce 2 TBSP | 4 TBSP
- Sriracha 1 tsp | 2 tsp
- Jasmine Rice ½ Cup | 1 Cup
- Salmon 10 oz | 20 oz

WINE CLUB

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1 PREHEAT AND PREP

Wash and dry all produce. Preheat a grill for direct heat (or heat a grill pan or large pan over medium-high heat). Take out **2 TBSP butter** and let sit at room temperature. Trim and thinly slice **scallions**, separating greens and whites. Zest 1 tsp zest from **lime**, then cut into quarters. Halve **bok choy** lengthwise. In a small bowl, mix **hoisin sauce** and **½ tsp sriracha** (we'll use more later).



4 FLIP SALMON

Tear off and **oil** a piece of aluminum foil, place on grill, then flip **salmon**, skin-side down, onto it. (**TIP:** Alternatively, oil grill grates or add a drizzle of oil to pan and flip salmon over.) Brush **hoisin mixture** onto flesh side of fillets and cook to desired doneness, 2-3 minutes.



2 COOK RICE

Heat a drizzle of **oil** in a small pot over medium-high heat. Add **scallion whites** and cook until tender, 1-2 minutes. Stir in **rice**, **¾ cup water**, **lime zest**, and a large pinch of **salt** and **pepper**. Bring to a boil, then cover, lower heat, and reduce to a gentle simmer. Cook until tender, about 15 minutes, then keep covered off heat.



5 GRILL BOK CHOY

Toss **bok choy** with a drizzle of **oil**. Season with plenty of **salt** and **pepper**. Cook on grill or in pan until nicely charred, turning occasionally, 5-7 minutes. Transfer to a plate, toss with a squeeze of **lime juice**, and cover with aluminum foil to keep warm. Meanwhile, mix together **butter** and remaining **sriracha** in another small bowl. Season with salt and pepper.



3 COOK SALMON

Pat **salmon** dry with a paper towel. Rub with a drizzle of **oil** and season with plenty of **salt** and **pepper**. Cook on grill or in pan, skin-side up, until light grill marks or browning appears on flesh side, 2-3 minutes.



6 FINISH AND SERVE

Fluff **rice** with a fork, then stir in a squeeze of **lime juice**. Season with **salt** and **pepper**. Divide rice, **salmon**, and **bok choy** between plates. Dollop everything with as much **sriracha butter** as you like. Garnish with **scallion greens**. Serve with remaining **lime quarters**.

FLAWLESS!

These fabulous fillets prove that grilling fish is easy-peasy.

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