



# Sriracha Teriyaki Salmon Bowls

with Edamame and Pickled Radishes

Quick

Spicy

20 Minutes



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Salmon Fillets,  
skin-on



Double Salmon Fillets,  
skin-on



Jasmine Rice



Edamame



Green Cabbage,  
shredded



Radish



Brown Sugar



Seasoned Rice  
Vinegar



Teriyaki Sauce



Black Sesame Seeds



Sriracha



Garlic, cloves

### CUSTOM RECIPE

This is a Custom Recipe. If you chose to double your salmon, simply follow the instructions on the back of this card and you're set.  
Happy cooking!

HELLO SRIRACHA

*This mildly spicy chili pepper sauce is popular in Southeast Asian cuisine!*

## Start here

- Before starting, preheat the oven to 450°F.
- Add 1 cup (2 cups) water and 1/8 tsp (1/4 tsp) salt to a medium pot. Cover and bring to a boil over high heat.
- Wash and dry all produce.

**Measurements within steps** **1 tbsp** (2 tbsp) **oil**  
2 person 4 person Ingredient

## Bust out

Baking sheet, medium bowl, measuring spoons, strainer, medium pot, parchment paper, small pot, small bowl, measuring cups, large non-stick pan, paper towels

## Ingredients

	2 Person	4 Person
Salmon Fillets, skin-on	250 g	500 g
Double Salmon Fillets, skin-on	500 g	1000 g
Jasmine Rice	3/4 cup	1 1/2 cups
Edamame	56 g	113 g
Green Cabbage, shredded	56 g	113 g
Radish	3	6
Brown Sugar	1 tbsp	2 tbsp
Seasoned Rice Vinegar	1 tbsp	2 tbsp
Teriyaki Sauce	4 tbsp	8 tbsp
Black Sesame Seeds	1 tbsp	2 tbsp
Sriracha 🌶️	2 tsp	4 tsp
Garlic, cloves	1	2
Sugar*	1 tsp	2 tsp
Oil*		
Salt and Pepper*		

\* Pantry items

\*\* Cook to a minimum internal temperature of 70°C/158°F, as size may vary.

## Allergens

Hey home cooks! Please refer to the website or app for the as-prepared recipe nutritional information.

Ingredients are packaged in a facility that also handles egg, fish, crustacean, shellfish, milk, mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.



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1



### Cook rice

- Using a strainer, rinse **rice** until water runs clear.
- Add **rice** to the **boiling water**, then reduce heat to medium-low. Cover and cook until **rice** is tender and **liquid** is absorbed, 12-14 min. (**NOTE:** Reduce heat to low if water is boiling over.)
- Remove from heat. Set aside, still covered.

4



### Cook veggies

- Heat a large non-stick pan over medium heat.
- When hot, add 1/2 **tbsp** (1 tbsp) **oil**, then **edamame** and **cabbage**. Cook, stirring occasionally, until **veggies** are tender and slightly browned, 5-6 min. Season with **salt** and **pepper**.
- Remove from heat, then transfer **veggies** to a plate.

2



### Pickle radishes

- Meanwhile, halve **radishes**, then thinly slice into half-moons.
- Add **radishes**, **vinegar**, **2 tbsp** (4 tbsp) **water** and **1 tsp** (2 tsp) **sugar** to a small pot. Season with **salt**.
- Bring to a simmer over medium-high heat. Cook, stirring often, until **sugar** dissolves, 1-2 min.
- Remove from heat. Transfer **radishes**, including **pickling liquid**, to a medium bowl. Place in the fridge to cool.

5



### Make sauce

- Reheat the same pan over medium-low.
- While the pan heats, peel, then mince or grate **garlic**.
- When the pan is hot, add 1/2 **tbsp** (1 tbsp) **oil**, then **garlic**. Cook, stirring occasionally, until fragrant, 30 sec.
- Add **brown sugar** and **teriyaki sauce**. Season with **pepper**. Cook, stirring occasionally, until **brown sugar** dissolves and **sauce** thickens slightly, 1-2 min.

3



### Roast salmon

- Pat **salmon** dry with paper towels, then season with **salt** and **pepper**.
- Arrange on a parchment-lined baking sheet, skin-side down. Drizzle with 1/2 **tbsp** (1 tbsp) **oil**.
- Roast in the **middle** of the oven until cooked through, 7-10 min.\*\*

If you've opted for **double salmon**, drizzle with **1 tbsp** (2 tbsp) **oil**, then cook it in the same way the recipe instructs you to cook the **regular portion of salmon**.

6



### Finish and serve

- Drain **pickled radishes**, discarding **liquid**.
- Fluff **rice** with a fork, then stir in **black sesame seeds**.
- Divide **rice** between bowls. Top with **edamame-cabbage mixture**, **pickled radishes** and **salmon**.
- Spoon **teriyaki sauce** over **salmon**, then drizzle **sriracha** over top.

Dinner Solved!