



# WASABI LIME SALMON

over Soy-Simmered Rice with Baby Bok Choy



## HELLO

### WASABI LIME DRESSING

The prickly paste adds a kick to this creamy condiment

PREP: 10 MIN | TOTAL: 30 MIN | CALORIES: 640



Jasmine Rice



Baby Bok Choy



Lime



Garlic



Wasabi Paste



Veggie Stock Concentrate



Soy Sauce  
(Contains: Soy)



Scallions



Ginger



Mayonnaise  
(Contains: Eggs, Soy)



Salmon  
(Contains: Fish)

## START STRONG

If you'd rather not break out the grater, you can smash your garlic cloves using the back of a kitchen knife, then mince them into small pieces.

## BUST OUT

- Small pot
- Peeler
- Grater
- Small bowl
- Large pan
- Aluminum foil
- Oil (2 tsp | 4 tsp)

## INGREDIENTS

Ingredient 2-person | 4-person

- Veggie Stock Concentrate 1 | 2
- Soy Sauce 1 TBSP | 1 TBSP
- Jasmine Rice ½ Cup | 1 Cup
- Baby Bok Choy 2 | 4
- Scallions 2 | 4
- Lime 1 | 2
- Ginger 1 Thumb | 1 Thumb
- Garlic 2 Cloves | 4 Cloves
- Mayonnaise 2 TBSP | 4 TBSP
- Wasabi Paste 🍷 1 tsp | 1 tsp
- Salmon 12 oz | 24 oz

Share your #HelloFreshPics with us!  
(800) 733-2414 HelloFresh.com  
hello@hellofresh.com



## 1 COOK RICE

Bring ¾ cup water, stock concentrate, and soy sauce to a boil in a small pot. Once boiling, add rice. Cover, lower heat, and reduce to a simmer. Cook until tender, 15-20 minutes. Remove from heat and keep covered.



## 4 COOK VEGGIES

Heat a drizzle of oil in a large pan over medium heat. Add scallion whites, remaining garlic, and remaining ginger. Cook, tossing, until slightly softened, 1-2 minutes. Add bok choy and 1 TBSP water. Cook, tossing, until leaves wilt, 2-3 minutes. Season with salt and pepper. Remove mixture from pan and set aside, covering with aluminum foil to keep warm.



## 2 PREP

Wash and dry all produce. Cut off and discard root ends of bok choy, then separate into individual stalks. Thinly slice scallions, keeping greens and whites separate. Halve lime. Cut one half into wedges. Peel, then finely grate ginger. Grate garlic.



## 5 COOK SALMON

Heat a drizzle of oil in same pan over medium-high heat. Season salmon all over with salt and pepper. Add to pan skin-side down. Cook until skin is crisp and browned, 5-6 minutes. Lower heat to medium and flip salmon. Cook until opaque throughout, another 3-4 minutes.



## 3 MAKE DRESSING

In a small bowl, combine mayonnaise, a squeeze of lime juice, a pinch of garlic, a pinch of ginger, and wasabi paste (to taste—start with a pinch and add more from there). Add just enough water to give dressing a drizzly consistency, 2-3 tsp. Season with salt and pepper.



## 6 PLATE AND SERVE

Divide rice between plates. Top with bok choy and salmon. Drizzle with dressing and garnish with scallion greens. Serve with lime wedges on the side for squeezing.

## WHATTA BLAST!

That wasabi dressing adds an invigorating touch.