



# Firecracker Salmon

WITH EDAMAME RICE

Oven-Ready Plus



### Prep & Cook Time

20-30 MIN

### Cook Within

3 DAYS

### You Will Need

Olive Oil, Salt  
Medium Non-Stick Pan,  
Mixing Bowl

### Ingredients

- 2 fl. oz. Sweet Chili Sauce
- 5 oz. Edamame
- .42 oz. Mayonnaise
- ½ oz. Toasted Sesame Oil
- ½ tsp. Umami Seasoning
- ½ tsp. Multicolor Sesame Seeds
- 1 tsp. Sriracha
- ½ oz. Crispy Fried Onions
- 12 oz. Salmon Fillets
- 8 ½ oz. Cooked Jasmine Rice

### Difficulty Level

EASY

### Spice Level

MEDIUM

### Minimum Internal Protein Temperature

145°	Steak	Pork	Lamb	Seafood
160°	Ground Beef		Ground Pork	
165°	Chicken		Ground Turkey	

Rest steak or pork after cooking, 3 minutes.

View nutritional information at [www.homechef.com/20200](http://www.homechef.com/20200)

\*Nutrition & allergen information varies based on menu selection and ingredient availability. Review protein and meal labels for updated information.

Processed in a facility that also processes peanut, tree nut, wheat, egg, soy, milk, fish, sesame, and shellfish ingredients.

If you received different ingredients, we may have sent a substitute. Not to worry! Check your email for updated instructions.



## Before You Cook

All cook times are approximate based on testing.



### 1. Start the Rice and Edamame

- Turn oven on to 425 degrees. Let preheat, at least 10 minutes. Thoroughly rinse any fresh produce and pat dry.
- In provided tray, combine **edamame**, **sesame oil** (to taste), **rice**,  $\frac{1}{2}$  tsp. **salt**, and  $\frac{3}{4}$  cup **water**.
- Cover tray with foil. Bake covered in hot oven until water is absorbed, 10-15 minutes.



### 2. Prepare the Salmon

- Carefully remove tray from oven.
- Stir **rice** and **edamame** and push to one side of tray. Top with  $\frac{1}{4}$  cup **water**. *Tray will be hot! Use a utensil.*
- Pat **salmon** dry and season flesh side with **umami seasoning** and a pinch of **salt**.



### 3. Bake the Meal

- Place a medium non-stick pan over medium-high heat and add 1 tsp. **olive oil**. Add **salmon**, skin side up, to hot pan.
- Sear on one side until golden-brown, 2-4 minutes.
- Remove from burner. Transfer salmon, seared side up, to empty half of provided tray.
- Bake uncovered in hot oven until firm and salmon reaches a minimum internal temperature of 145 degrees, 8-10 minutes.
- While salmon and rice bake, in a mixing bowl, combine **sweet chili sauce**, **mayonnaise**, and **Sriracha** (to taste).
- To serve, top salmon with sauce, **sesame seeds**, and **crispy onions**. Bon appétit!