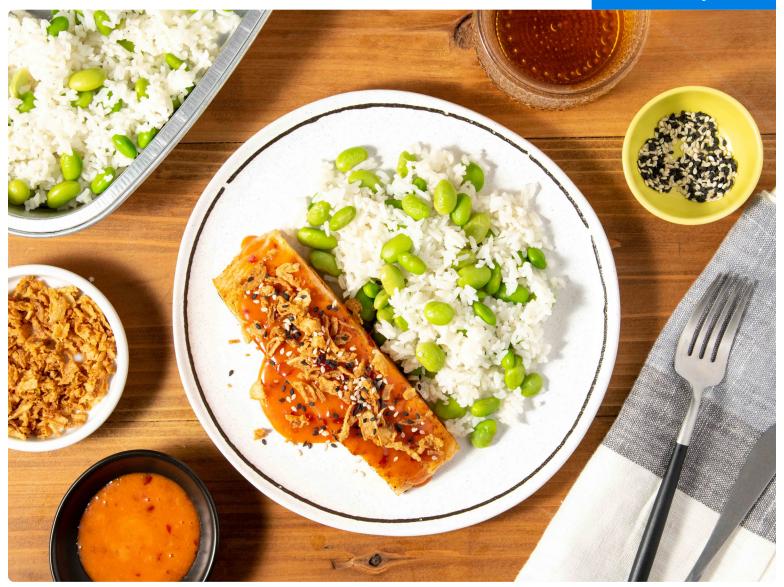


Firecracker Salmon

WITH EDAMAME RICE

Oven-Ready Plus



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Prep & Cook Time	Cook Within		
20-30 MIN	3 DAYS		
Difficulty Level	Spice Level		
EASY	MEDIUM		

You Will Need

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

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

*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.

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

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.
- \bullet In provided tray, combine edamame, sesame oil (to taste), rice, 1/2tsp. salt, and 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 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!

