



# Salmon and Pickled Ginger-Scallion Sauce

WITH SWEET CHILI CARROTS AND RICE

Culinary Collection



## Prep & Cook Time

30-40 MIN

## Cook Within

3 DAYS

## You Will Need

Olive Oil, Salt, Pepper, Cooking Spray  
Large Non-Stick Pan, 2 Mixing Bowls, Small Pot, Baking Sheet

## Ingredients

2 fl. oz. Sweet Chili Sauce  
2 Green Onions  
.42 oz. Mayonnaise  
¾ cup Jasmine Rice  
½ tsp. Multicolor Sesame Seeds  
2 Garlic Cloves  
10 oz. Carrot  
1 oz. Pickled Ginger  
1 Tbsp. White Miso Paste  
**Customize It Options**  
12 oz. Salmon Fillets  
12 oz. Sirloin Steaks  
16 oz. USDA Choice New York Strip Steak  
12 oz. Boneless Skinless Chicken Breasts

## Difficulty Level

EXPERT

## Spice Level

NOT SPICY

## 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/23362](http://www.homechef.com/23362)

\*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.

- If using any fresh produce, thoroughly rinse and pat dry
- Turn oven on to **425 degrees**. Let preheat, at least 10 minutes
- Prepare a baking sheet with foil and cooking spray
- Ingredient(s) used more than once: **green onions**

### Customize It Instructions

- If using alternative protein, pat dry and season both sides with a pinch of **pepper**.
- If using **chicken breasts**, follow same instructions as salmon in Step 3, cooking until browned on one side, 2-4 minutes, then roasting, seared side up, until chicken reaches minimum internal temperature, 8-10 minutes.
- If using **sirloin steaks**, follow same instructions as salmon in Step 3, cooking until browned on one side, 2-3 minutes, then roasting, seared side up, until steak reaches minimum internal temperature, 7-9 minutes. Rest, 3 minutes.
- If using **NY strip steak**, follow same instructions as salmon in Step 3, cooking until browned on one side, 2-3 minutes, then roasting, seared side up, until steak reaches minimum internal temperature, 10-12 minutes. Rest, 3 minutes.



### 1. Prepare the Ingredients

- Peel, trim, and cut **carrot** on an angle into 1/4" slices.
- Finely chop **pickled ginger**.
- Trim and thinly slice **green onions** on an angle, keeping white and green portions separate.
- Mince **garlic**.
- Combine garlic and **sweet chili sauce** in a mixing bowl. Set aside.
- Pat **salmon** dry and season flesh side with a pinch of **pepper**.



### 2. Cook the Rice

- Bring a small pot with **rice**, **white portions of green onions**, a pinch of **salt**, and 1 1/4 cups **water** to a boil.
- Once boiling, reduce to a simmer, cover, and cook until rice is tender, 15-18 minutes.
- Remove from burner and set aside covered.
- While rice cooks, continue recipe.



### 3. Cook the Salmon

- Place a large non-stick pan over medium-high heat. Add 2 tsp. **olive oil** and **salmon**, skin side up, to hot pan. Sear until golden brown, 2-4 minutes on one side.
- Transfer salmon to prepared baking sheet, seared side up. Wipe pan clean and reserve.
- Roast in hot oven until salmon is firm and reaches a minimum internal temperature of 145 degrees, 7-10 minutes.
- Carefully remove from oven.
- While salmon roasts, continue recipe.



### 4. Cook the Carrots

- Return pan used to sear salmon to medium-high heat.
- Add 2 tsp. **olive oil** and **carrots** to hot pan. Stir often until lightly browned, 5-8 minutes.
- Add 1/4 cup **water** and cover. Cook until water is mostly evaporated and carrots are tender, 2-3 minutes.
- Stir in **sweet chili-garlic sauce** and a pinch of **pepper** until carrots are coated. Remove from burner and cover.



### 5. Make Sauce and Finish Dish

- In another mixing bowl, combine **miso** and 2 tsp. **water** until miso is dissolved. Stir in **mayonnaise**, **green portions of green onions**, **pickled ginger**, and a pinch of **salt** and **pepper** until combined.
- Plate dish as pictured on front of card, topping **salmon** with sauce and garnishing **carrots** with **sesame seeds**. Bon appétit!