

# Salmon and Pickled Ginger-Scallion Sauce

WITH SWEET CHILI CARROTS AND RICE **Culinary Collection** 

Prep & Cook Time	Cook Within		
30-40 MIN	3 DAYS		
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Difficulty Level	Spice Level		
EXPERT	NOT SPICY		

# You Will Need

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

## 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

\*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

2 Green Onions

.42 oz. Mayonnaise

3/4 cup Jasmine Rice

1/2 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** 

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.



#### 2. Cook the Rice

- Bring a small pot with rice, white portions of green onions, a pinch of salt, and 11/4 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.



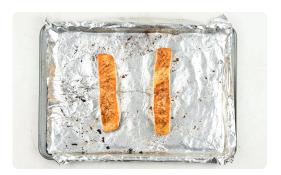
#### 4. Cook the Carrots

- 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.



#### 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.



#### 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.



### 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!

