



Asian-Style Salmon Rice Bowl

WITH SRIRACHA AIOLI

Oven-Ready



Prep & Cook Time

25-35 MIN

Cook Within

3 DAYS

You Will Need

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

Ingredients

- 0.2 fl. oz. Tamari Soy Sauce
- 🔪 1 Sriracha
- 2 Green Onions
- 0.84 oz. Mayonnaise
- 8 1/2 oz. Cooked Jasmine Rice
- 1 tsp. Multicolor Sesame Seeds
- 🔪 1 tsp. Asian Garlic, Ginger & Chile Seasoning
- 6 oz. Snow Peas
- 12 oz. Salmon Fillets
- 1/2 tsp. Garlic Salt

Difficulty Level

EASY

Spice Level

SPICY

Minimum Internal Protein Temperature

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

Rest steak or pork after cooking, 3 minutes.

View nutritional information at www.homechef.com/33893

*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, sesame, wheat, egg, soy, milk, fish, and shellfish ingredients.

Recipe designed for use with silver tray (as pictured); if you receive a different tray, please contact customer support before cooking.

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.

- Wash hands thoroughly with soap and warm water before cooking and after handling raw meat or seafood
- Remove all produce from any packaging or constraints, then thoroughly rinse and pat dry
- Turn oven on to **425 degrees**. Let preheat, at least 10 minutes



1. Start the Snow Peas

- Trim ends off **snow peas**, if desired.
- In one provided tray, combine snow peas, 2 tsp. **olive oil**, **Asian garlic, ginger & chile seasoning** (to taste), and a pinch of **salt**. Bake uncovered in hot oven, 10 minutes.
- While snow peas bake, continue recipe.



2. Add the Salmon

- Carefully massage **rice** in bag to break up any clumps. Remove rice from packaging. In second provided tray, combine rice and **garlic salt**.
- Pat **salmon** dry and season flesh side with a pinch of **salt** and **pepper**.
- 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 until golden brown on one side, 2-4 minutes.
- Remove from burner.
- After 10 minutes, carefully remove tray from oven. Push snow peas to one side.
- Add salmon, skin side down, to now-empty side of tray. Top salmon with **soy sauce**. *Tray will be hot! Use a utensil.*



3. Make Sriracha Aioli and Bake Meal

- Bake both trays uncovered in hot oven until **rice** is heated through and **salmon** reaches a minimum internal temperature of 145 degrees, 8-10 minutes.
- While meal bakes, trim and thinly slice **green onions**.
- In a mixing bowl, combine **mayonnaise** and **Sriracha** (to taste).
- Remove both trays from oven.
- To serve, top rice with **snow peas** and salmon. Garnish with Sriracha aioli (to taste), green onions, and **sesame seeds**. Bon appétit!