Ginger-Ponzu Salmon
with mushroom jasmine rice

NUTRITION per serving–Calories: 743, Carbohydrates: 74g, Fat: 31g, Protein: 44g, Sodium: 1301mg.
Processed in a facility that also processes peanut, tree nut, wheat, egg, soy, milk, fish, and shellfish ingredients

30-40 min. Easy Not Spicy
3 days

In your box
2 Green Onions
¾ cup Jasmine Rice
8 oz. Cremini Mushrooms
2 Garlic Cloves
12 oz. Salmon Fillets
2 oz. Peas
1 fl. oz. Ponzu Sauce
2 tsp. Chopped Ginger
Start the Rice

• Bring a small pot with rice and 1½ cup water to a boil. Reduce to a simmer, cover, and cook until tender, 18-20 minutes.
• Remove from burner and fluff rice. Cover again and set aside.
• While rice cooks, prepare ingredients.

Prepare the Ingredients

• Cut mushrooms into ¼” slices.
• Trim and mince white portions of green onions. Thinly slice remaining green portions on an angle, keeping green and white portions separate.
• Mince garlic.
• Pat salmon dry, and season flesh side with ¼ tsp. salt and a pinch of pepper.

Make the Sauce

• Combine ponzu, ginger, remaining white portions of green onions, and ½ tsp. olive oil in a mixing bowl until ginger is completely combined. Set aside.

Finish the Rice

• Place a medium non-stick pan over medium-high heat. Add 2 tsp. olive oil and mushrooms to hot pan. Stir occasionally until lightly browned, 4-5 minutes.
• Add rice, peas, half the white portions of green onions (reserve remaining for sauce), garlic, ½ tsp. salt, and ¼ tsp. pepper. Stir occasionally until warmed through, 2-3 minutes.
• Remove rice to a plate.
• Wipe pan clean and reserve.

Cook the Salmon

• Return pan used to cook rice and mushrooms to medium-high heat. Add 1 tsp. olive oil and salmon, skin side up, to hot pan and sear until golden brown, 4-6 minutes.
• Flip salmon, and cook until salmon reaches a minimum internal temperature of 145 degrees, 4-6 minutes.
• Remove from burner.
• Plate dish as pictured on front of card, garnishing salmon with sauce and vegetables with green portions of green onions. Bon appétit!