



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



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

Prep & Cook Time
30-40 min.

Cook Within
3 days

Difficulty Level 
Easy

Spice Level 
Not Spicy

🕒 You will need

Olive Oil, Salt, Pepper

Small Pot, Medium Non-Stick Pan, Mixing Bowl

👑 Before you cook

Take a minute to read through the recipe before you start—we promise it will be time well spent!

- Thoroughly rinse produce and pat dry
- Ingredient(s) used more than once: **green onions**



1

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.



2

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**.



3

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.



4

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.



5

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!