



In your box

- 2 Green Onions
- ¾ cup Jasmine Rice
- 1 Tbsp. Chopped Ginger
- 3 oz. Snap Peas
- 12 oz. Salmon Fillets
- 2 oz. Peas
- 1 fl. oz. Spicy Orange Sauce
- 1 ½ fl. oz. Asian Sesame Dressing
- 1 tsp. Multicolor Sesame Seeds



Hunan-Style Glazed Salmon

with orange sauce and sesame sugar snap peas

NUTRITION per serving—Calories: 846, Carbohydrates: 82g, Fat: 48g, Protein: 42g, Sodium: 1341mg.
Processed in a facility that also processes peanut, tree nut, wheat, egg, soy, milk, fish, and shellfish ingredients

Prep & Cook Time
25-35 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

Cook the Rice

- Bring a small pot with **rice**, ¼ tsp. **salt**, and 1½ cup **water** to a boil. Reduce heat to low, cover, and cook until rice is tender, 18-20 minutes.
- Remove from burner. Stir in **ginger** and **green portions of green onions**. *Green onions will be prepared in a later step.* Set aside covered.
- While rice cooks, prepare ingredients.



2

Prepare the Ingredients

- Trim and slice **white portions of green onions** into 1" pieces. Thinly slice green portions on an angle.
- Remove strings from **sugar snap peas**, if necessary. Halve on an angle.
- Pat **salmon fillets** dry, and season flesh side with ¼ tsp. **salt**.



3

Cook the Vegetables

- Place a medium non-stick pan over medium-high heat and add 1 tsp. **olive oil**.
- Add **sugar snap peas**, **white portions of green onions**, ¼ tsp. **salt**, and a pinch of **pepper** to hot pan. Stir often until lightly browned and tender, 2-4 minutes.
- Stir in **peas**, then remove vegetables to a mixing bowl. Cover and set aside.
- Wipe pan clean and reserve.



4

Cook the Salmon

- Return pan used to cook vegetables to medium heat and add 2 tsp. **olive oil**. Add **salmon** to hot pan, flesh side down. Sear until browned, 4-6 minutes.
- Flip, and cook 2 minutes.
- Spoon **spicy orange sauce** over salmon and cook until salmon reaches a minimum internal temperature of 145 degrees, 2-3 minutes.
- Remove from burner.



5

Finish the Vegetables

- To bowl with **vegetables**, add **dressing** and **sesame seeds**. Stir to combine.
- Plate dish as pictured on front of card. Bon appétit!