



In your box

- ¾ cup Jasmine Rice
- 4 oz. Slaw Mix
- 1 Lime
- .84 oz. Mayonnaise
- 2 oz. Teriyaki Glaze
- 3 Pineapple Rings
- ¼ tsp. Red Pepper Flakes
- 2 Green Onions

Customize It Options

- 12 oz. Salmon Fillets
- 12 oz. Mahi-Mahi Fillets
- 12 oz. Wild-Caught Alaskan Sockeye Salmon Fillets
- 12 oz. Antibiotic-Free Boneless Skinless Chicken Breasts

*Contains: eggs, wheat, soy, fish (salmon, tilapia)

You will need

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



Customer Favorite

Huli-Huli Salmon Bowl

with charred pineapple and jasmine rice

NUTRITION per serving—Calories: 852, Carbohydrates: 91g, Fat: 37g, Protein: 40g, Sodium: 1321mg.
Processed in a facility that also processes peanut, tree nut, wheat, egg, soy, milk, fish, and shellfish ingredients.

*Nutrition & allergen information varies based on menu selection and ingredient availability. Review protein and meal labels for updated information.

Prep & Cook Time

25-35 min.

Cook Within

3 days

Difficulty Level

Easy

Spice Level

Mild

👑 Before you cook

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

- ☐ If using fresh produce, thoroughly rinse and pat dry
- ☐ Ingredient(s) used more than once: **green onions**

Customize It Instructions

- If using **wild-caught salmon fillets**, pat dry and season flesh side with $\frac{1}{4}$ tsp. **salt** and a pinch of **pepper**. Follow same instructions as salmon in Step 4, placing in hot pan skin side up and cooking until salmon reaches minimum internal temperature, 3-5 minutes per side.
- If using **mahi-mahi**, follow same instructions as salmon in Steps 2 and 4, cooking until mahi-mahi reaches a minimum internal temperature of 145 degrees, 3-5 minutes per side.
- If using **chicken breasts**, pat dry and season both sides with $\frac{1}{4}$ tsp. salt and a pinch of pepper. Follow same instructions as salmon in Step 4, cooking until chicken reaches minimum internal temperature, 5-7 minutes per side.

Minimum Internal Temperature

Steak 145° | Chicken 165° | Pork 145° | Salmon 145° | Shrimp 145°



1

Cook the Rice

- Bring a small pot with **rice** and $1\frac{1}{2}$ cups **water** to a boil. Reduce to a simmer, cover, and cook until rice is tender, 18-20 minutes.
- Remove from burner and set aside.
- While rice cooks, prepare ingredients.



2

Prepare the Ingredients

- Trim and thinly slice **green onions**.
- Halve **lime** and juice.
- In a mixing bowl, thoroughly combine **slaw mix**, **mayonnaise**, 1 tsp. **lime juice**, 1 tsp. **olive oil**, green onions (reserve a pinch for garnish), and a pinch of **salt** and **pepper**. Refrigerate until plating.
- Pat **salmon** dry, and season flesh side with a pinch of **salt** and **pepper**.



3

Sear the Pineapple

- Place a medium non-stick pan over medium-high heat and add 2 tsp. **olive oil**.
- Pat **pineapple rings** dry, and add to hot pan. Cook until charred, 2-3 minutes per side.
- Remove pineapple rings to a plate and halve. Reserve pan; no need to wipe clean.



4

Cook the Salmon

- Return pan used to sear pineapple to medium heat and add 2 tsp. **olive oil**.
- Add **salmon**, skin side up, to hot pan and sear until golden brown and salmon reaches a minimum internal temperature of 145 degrees, 4-6 minutes per side.
- Remove from burner.



5

Finish the Dish

- Plate dish as pictured on front of card, topping **rice** with **salmon**, **slaw**, and **pineapple rings**. Drizzle salmon with **teriyaki glaze** and garnish with **red pepper flakes** (to taste) and reserved **green onions**. Bon appétit!