



# SOY-GLAZED SALMON WITH RICE

plus Chili-Roasted Green Beans, Pickled Cuke & Sweet Heat Aioli

## INGREDIENTS

2 PERSON | 4 PERSON



1 | 1

Cucumber



2 | 2

Scallions



6 oz | 12 oz

Green Beans



5 tsp | 10 tsp

Rice Wine Vinegar



¾ Cup | 1½ Cups

Jasmine Rice



10 oz | 20 oz

Salmon  
Contains: Fish



4 TBSP | 8 TBSP

Sweet Soy Glaze  
Contains: Sesame,  
Soy, Wheat



1 tsp | 2 tsp

Korean Chili  
Flakes



1 tsp | 2 tsp

Garlic Powder



4 TBSP | 8 TBSP

Mayonnaise  
Contains: Eggs



1 | 2

Apricot Jam



1 tsp | 2 tsp

Sriracha



1 TBSP | 1 TBSP

Sesame Seeds  
Contains: Sesame



ANY ISSUES WITH YOUR ORDER?  
WE'D BE SIMMERING LIKE STEW OVER  
THERE TOO. SCAN HERE TO GET HELP!



HELLO

### SWEET SOY GLAZE

The glaze brushed over the salmon becomes a rich, caramelized layer of yum.

PREP: 5 MIN | COOK: 30 MIN | CALORIES: 1170



# HELLO FRESH

## BUST OUT

- Baking sheet
- Aluminum foil
- 2 Small bowls
- Small pot
- Paper towels
- Kosher salt
- Black pepper
- Cooking oil (1 TBSP | 1 TBSP)
- Sugar (½ tsp | 1 tsp)
- Butter (1 TBSP | 2 TBSP)

Contains: Milk

## MORE IS MORE

If you upgraded your meal to double your protein or veggies and/or ordered 6 servings, you may need to cook in batches or larger cooking vessels. Remember: Larger batches may = longer cook times, so follow the visual and temperature cues. (For 6-person meals, triple the amounts in the 2-person recipe.)

For HelloCustom nutritional information, please refer to HelloFresh.com.



### 1 PREP

- Adjust rack to top position (**top and middle positions for 4 servings**) and preheat oven to 425 degrees. Line a baking sheet with foil and **lightly oil**. **Wash and dry produce**.
- Halve **cucumber** lengthwise; thinly slice crosswise into half-moons. Trim and thinly slice **scallions**, separating whites from greens. Trim **green beans** if necessary.



### 2 PICKLE CUCUMBER

- In a small bowl, combine **half the cucumber (all for 4 servings)**, **vinegar**, **½ tsp sugar (1 tsp for 4 servings)**, and a **pinch of salt**. Set aside to pickle.



### 3 COOK RICE

- Heat a **drizzle of oil** in a small pot over medium-high heat. Add **scallion whites**; cook, stirring, until softened, 1 minute.
- Add **rice**, **1¼ cups water (2¼ cups for 4 servings)**, and a **pinch of salt**. Bring to a boil; cover and reduce to a low simmer. Cook until rice is tender, 15-18 minutes.
- Keep covered off heat until ready to serve.



### 4 START SALMON & GREEN BEANS

- Pat **salmon\*** dry with paper towels. Place skin sides down on one side of prepared baking sheet; brush tops with **half the sweet soy glaze (you'll use the rest in Step 6)** and season with a **pinch of chili flakes**. (For 4 servings, arrange salmon across entire sheet.)
- Toss **green beans** on empty side of sheet with a **drizzle of oil**, **half the garlic powder (you'll use the rest in the next step)**, **salt**, **pepper**, and as many remaining chili flakes as you like. (For 4, use a second baking sheet.)
- Roast on top rack for 8 minutes. (For 4, roast green beans on top rack and salmon on middle rack.)



### 5 MAKE AIOLI

- Meanwhile, in a second small bowl, combine **mayonnaise**, **jam**, **Sriracha**, **remaining garlic powder**, **1 tsp water (2 tsp for 4 servings)**, and a **pinch of salt**.



### 6 FINISH SALMON & GREEN BEANS

- Once salmon has roasted for 8 minutes, remove sheet from oven; carefully brush **salmon** with **remaining sweet soy glaze**. Return to oven and roast until glaze is tacky, salmon is cooked through, and green beans are tender, 2-4 minutes more. **TIP: If salmon is done before green beans, remove from sheet and continue roasting green beans.**



### 7 FINISH & SERVE

- Fluff **rice** with a fork; stir in **half the scallion greens** and **1 TBSP butter (2 TBSP for 4 servings)**; season with **salt** and **pepper**.
- Divide rice between bowls. Top with **salmon**, **green beans**, and **pickled cucumber (draining first)**. Drizzle salmon and green beans with **aioli**; sprinkle bowls with remaining scallion greens and as many **sesame seeds** as you like. Serve.

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\*Salmon is fully cooked when internal temperature reaches 145°.