



# GINGER LIME SALMON

with Scallion Rice & Roasted Broccoli



## HELLO ROASTED BROCCOLI

Roasting turns this classic green veg deliciously crispy.

PREP: 5 MIN | TOTAL: 30 MIN | CALORIES: 780



Salmon  
(Contains: Fish)



Jasmine Rice



Seafood Stock Concentrate  
(Contains: Fish, Shellfish)



Chili Pepper



Ginger



Scallions



Broccoli Florets



Lime



## START STRONG

Fluffing rice before serving is a simple (but essential!) step. Why go to the trouble? A fork helps make sure each grain keeps its individual texture, yielding light and tender results (the way it's meant to be).

## BUST OUT

- Zester
- Large pan
- Small pot
- Kosher salt
- Baking sheet
- Black pepper
- Paper towels
- Olive oil (2 tsp | 2 tsp)
- Vegetable oil (2 tsp | 2 tsp)
- Sugar (½ tsp | 1 tsp)
- Butter (3 TBSP | 5 TBSP)  
(Contains: Milk)

## INGREDIENTS

Ingredient **2-person** | **4-person**

- Ginger **1 Thumb** | **1 Thumb**
- Broccoli Florets **8 oz** | **16 oz**
- Scallions **2** | **2**
- Lime **1** | **2**
- Chili Pepper **1** | **1**
- Jasmine Rice **½ Cup** | **1 Cup**
- Salmon\* **10 oz** | **20 oz**
- Seafood Stock Concentrate **1** | **2**

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



## 1 PREP

Adjust rack to top position and preheat oven to 425 degrees. **Wash and dry all produce.** Peel and mince or grate **ginger**. Cut **broccoli florets** into bite-size pieces, if necessary. Trim and thinly slice **scallions**, separating whites from greens. Zest and quarter **lime**. Thinly slice **chili**.



## 4 COOK FISH

While broccoli roasts, pat **salmon** dry with paper towels; season generously with **salt** and **pepper**. Heat a drizzle of **oil** in a large pan over medium-high heat. Add salmon skin sides down; cook until skin is crisp, 5-7 minutes. Flip and cook until fish is cooked through, 1-2 minutes more. Turn off heat; remove from pan and set aside. Wipe out pan.



## 2 COOK RICE

In a small pot, combine **rice**, half the **ginger**, **¾ cup water** (1½ cups for 4 servings), and a big pinch of **salt**. Bring to a boil, then cover and reduce to a low simmer. Cook until rice is tender, 15-18 minutes. Keep covered off heat until ready to serve.



## 5 MAKE SAUCE

Heat a drizzle of **oil** in same pan over medium heat. Add **scallion whites** and remaining **ginger**; cook until ginger is fragrant, 1-2 minutes. Stir in **stock concentrate**, juice from half the **lime**, **½ tsp sugar** (1 tsp for 4 servings), and **¼ cup water** (⅓ cup for 4). Cook until slightly reduced, 1-2 minutes. Remove from heat and stir in **2 TBSP butter** (3 TBSP for 4). Season with **salt** and **pepper**.



## 3 ROAST BROCCOLI

Meanwhile, toss **broccoli** on a baking sheet with a large drizzle of **olive oil**. Season generously with **salt** and **pepper**. Roast on top rack until golden brown and tender, 15-20 minutes.



## 6 FINISH & SERVE

Fluff **rice** with a fork; stir in **1 TBSP butter** (2 TBSP for 4 servings), **lime zest**, and half the **scallion greens**. Season with **salt** and **pepper**. Divide rice, **broccoli**, and **salmon** between plates. Top salmon with **sauce** and broccoli with as much **chili** as you like. Garnish with remaining scallion greens. Serve with remaining **lime wedges** on the side.

## QUICK CHANGE

Turn the ginger lime sauce into a snappy dressing: Ditch the stock and butter, and replace the water with equal parts soy sauce + vinegar!

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