

GINGER LIME SALMON

with Scallion Rice & Roasted Broccoli



HELLO -

ROASTED BROCCOLI

Roasting turns this classic green veg deliciously crispy.





Salmon (Contains: Fish)

Ginger



Jasmine Rice



Seafood Stock Concentrate
(Contains: Fish, Shellfish)









Broccoli Florets

Lime

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Scallions

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

2 | 2

- Paper towels
- Olive oil (2 tsp | 2 tsp)
- Vegetable oil (2 tsp | 2 tsp)
- Sugar (½ tsp | 1 tsp)
- Butter (3 TBSP | 5 TBSP)

INGREDIENTS

Ingredient 2-person | 4-person

1 Thumb | 1 Thumb Ginger

 Broccoli Florets 8 oz | 16 oz

Scallions

1|2 Lime

111 Chili Pepper _____

½ Cup | 1 Cup Jasmine Rice

 Salmon* 10 oz | 20 oz

· Seafood Stock Concentrate 1 | 2



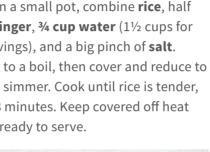
PREP Adjust rack to top position and preheat oven to 425 degrees. Wash and dry all produce. Peel and mince or grate ginger. Cut broccoli florets into bite-size pieces, if necessary. Trim and thinly slice **scallions**, separating whites from greens. Zest and quarter **lime**. Thinly slice **chili**.



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.



COOK RICE In a small pot, combine **rice**, half the ginger, 34 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.





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, 1/2 tsp sugar (1 tsp for 4 servings), and 1/4 cup water (1/3 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.



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.



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.

OUICK 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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^{*} Salmon is fully cooked when internal temperature reaches 145 degrees.