



# Honey-Sriracha Roasted Salmon

with roasted vegetables

Spicy

30 Minutes



Salmon Fillets,  
skinless



Sriracha



Honey



Zucchini



Baby Tomatoes



Garlic



Basmati Rice



Parsley

HELLO SRIRACHA HONEY

*The perfect spicy, sweet and savoury combo!*

## Start here

- Before starting, preheat the oven to 425°F.
- Wash and dry all produce.

## Bust Out

Baking sheet, measuring spoons, medium pot, parchment paper, small bowl, measuring cups, large non-stick pan, paper towels

## Ingredients

	2 Person	4 Person
Salmon Fillets, skinless	285 g	570 g
Sriracha 🌶️	2 tsp	4 tsp
Honey	1 tbsp	2 tbsp
Zucchini	200 g	400 g
Baby Tomatoes	113 g	227 g
Garlic	6 g	12 g
Basmati Rice	¾ cup	1 ½ cup
Parsley	7 g	14 g
Oil*		
Salt and Pepper*		

\* Pantry items

\*\* Cook to a minimum internal temperature of 70°C/158°F, as size may vary.

## Allergens

Hey home cooks! Please refer to our meal kit labels for the most current allergen information.

*Ingredients are packaged in a facility that also handles egg, fish, crustacean, shellfish, milk, mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.*

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## Prep and cook rice

Bring **1 ¼ cups water** (dbl for 4 ppl) to a boil in a covered medium pot. While the **water** comes to a boil, cut the **zucchini** in half lengthwise, then into ½-inch thick half-moons. Halve **tomatoes**. Roughly chop the **parsley**. Peel, then mince or grate the **garlic**. Add **rice** to the pot of **boiling water**. Reduce heat to low. Cook, still covered, until **rice** is tender and **liquid** is absorbed, 12-14 min.



## Finish the veggies

Remove pan from heat. Add the **tomatoes** and **parsley** to the pan. Season with **salt** and **pepper**. Stir to combine, then set aside.



## Cook salmon

Mix together the **sriracha** and **honey** in a small bowl. Pat the **salmon** dry with paper towels, then season with **salt** and **pepper**. Arrange **salmon** on a parchment-lined baking sheet. Spoon **sriracha honey sauce** over top. Bake in the **middle** of the oven, until **salmon** is cooked through, 10-12 min. \*\*



## Finish and serve

Fluff the **rice** with a fork, then season with **salt**. Divide the **veggies** and **rice** between plates. Top with the **sriracha roasted salmon**. Drizzle any **remaining liquid** from the baking sheet over the **salmon**.

## Dinner Solved!



## Start veggies

While the **salmon** roasts, heat a large non-stick pan over medium-high heat. When hot, add **1 tbsp oil** (dbl for 4 ppl), then the **zucchini**. Cook, stirring occasionally, until tender-crisp, 3-4 min. Add the **garlic**. Cook, stirring often, until fragrant, 1-2 min.