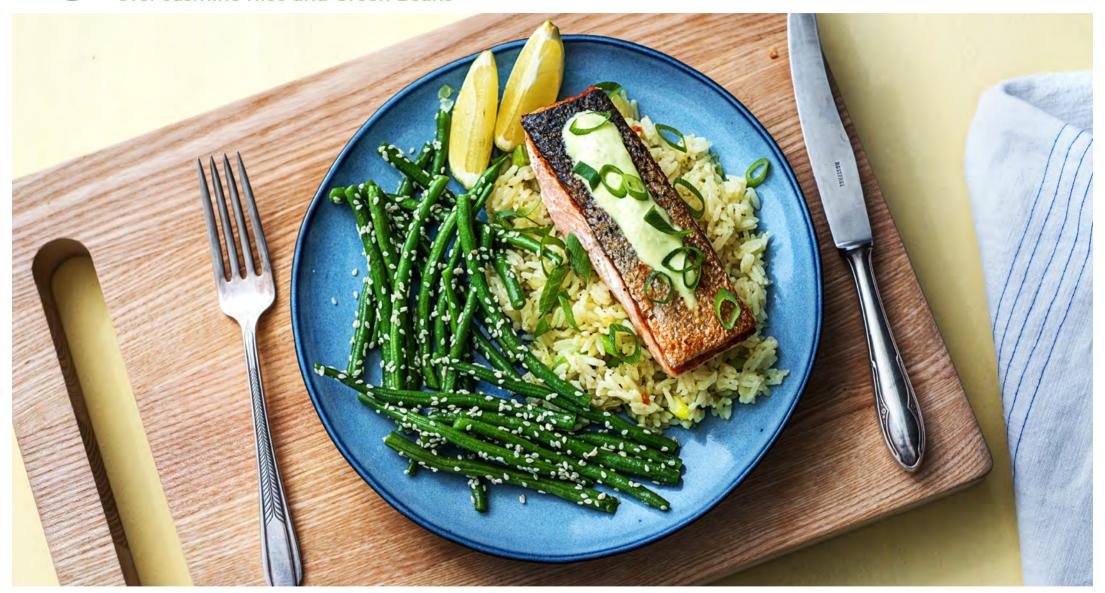
WASABI ZINGER SALMON

over Jasmine Rice and Green Beans



HELLO

WASABI CREMA

The prickly horseradish paste adds a kick to this drizzly dairy sauce.



CALORIES: 720



Veggie Stock Concentrate



Lime

Jasmine Rice



Sour Cream



Scallions









Salmon





Green Beans

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START STRONG

No microwave? No problem! In step 5, you can boil the green beans in a medium pot of salted water until tender, 3-4 minutes. Drain, then toss with oil and sesame seeds as instructed.

BUST OUT

- Small pot
- Paper towel
- Zester
- Large bowl
- Small bowl
- Large pan
- Vegetable oil (1 TBSP | 2 TBSP)
- Butter (1 TBSP | 2 TBSP) (Contains: Milk)

INGREDIENTS

Ingredient 2-person | 4-person

Veggie Stock Concentrate
 1 2

• Jasmine Rice ½ Cup | 1 Cup

• Scallions 2 | 4

• Lime 1 | 2

Sour Cream 4 TBSP | 8 TBSP

Wasabi Paste

1 tsp | 2 tsp

• Salmon 10 oz | 20 oz

Green Beans
 6 oz | 12 oz

• Sesame Seeds 1 TBSP | 2 TBSP

WINE CLUB

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Bring 1 cup water and stock concentrate to a boil in a small pot.

Once boiling, add **rice**. Cover, lower heat, and reduce to a gentle simmer. Cook until tender, about 15 minutes. Keep covered off heat until meal is ready.



PREP

Wash and dry all produce except green beans. Trim, then thinly slice scallions, keeping greens and whites separate. Zest lime, then cut into wedges.



MAKE CREMA

In a small bowl, stir together sour cream, ½ tsp lime zest, a squeeze of lime juice, and wasabi paste (to taste—start with a pinch and add more from there). Season with salt and pepper.

TIP: Give the crema a taste and adjust with more lime zest, lime juice, or wasabi paste as needed.



COOK SALMON

Heat a large drizzle of **oil** in a large pan over medium-high heat. Pat **salmon** dry with a paper towel and season all over with **salt** and **pepper**. Add to pan skin-side down. Cook until skin is crisp and flesh is almost cooked, 5-7 minutes. Flip and cook on other side to desired doneness, 1-2 minutes more. Remove from pan and set aside.



STEAM GREEN BEANS

Pierce **green bean bag** with a fork and place on a microwave-safe plate. Microwave on high for 3-4 minutes (or until beans are tender). Carefully remove beans from bag and transfer to a large bowl along with a drizzle of **oil**. Toss to coat beans, then add **sesame seeds** and toss again. Season with **salt** and **pepper**.



FINISH AND SERVE

Fluff rice with a fork, then stir in

1 TBSP butter and scallion whites.

Season with salt and pepper. Divide rice and green beans between plates.

Arrange salmon on top of rice, then dollop with crema. Sprinkle with scallion greens. Serve with any remaining lime wedges on the side.

WHAT A BLAST!

The crema is also great on steak or other types of seafood.

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