



Teriyaki Salmon with Cauliflower Rice

with Roasted Green Beans



20-30min



2 Servings

| We made this recipe carb conscious by customizing with cauliflower.

What we send

- 1 oz fresh ginger
- ½ lb green beans
- 2 (½ oz) tamari soy sauce ⁶
- 1 oz mirin
- 10 oz pkg salmon fillets ⁴
- ¼ oz pkt toasted sesame seeds ¹¹
- 1 head cauliflower

What you need

- neutral oil
- kosher salt & ground pepper
- garlic
- sugar
- white wine vinegar (or apple cider vinegar) ¹⁷

Tools

- medium nonstick skillet
- microplane or grater
- small skillet
- rimmed baking sheet

Allergens

Fish (4), Soy (6), Sesame (11), Sulphites (17). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 470kcal, Fat 25g, Carbs 25g, Protein 37g



1. Cook cauliflower rice

Holding the stem end, grate one half of the **cauliflower** (save rest for own use), creating small bits that resemble rice.

Heat **1 tablespoon oil** in a medium nonstick skillet over high. Add **cauliflower rice** and cook, stirring, until crisp-tender, about 5 minutes. Season with **salt** and **pepper**. Transfer to a bowl; cover and set aside. Wipe out skillet.



4. Prep salmon & green beans

Pat **salmon** dry and rub all over with **oil**. Season lightly with **salt** and **pepper**. Transfer to one half of a rimmed baking sheet, skin-side down, and spoon **2 teaspoons of the teriyaki sauce** over the salmon.

Add **green beans** to the other half of the baking sheet and toss with **2 teaspoons oil** and a **pinch each of salt and pepper**.



2. Prep ingredients

Preheat broiler with a rack in the upper third.

Finely grate **1 teaspoon each of ginger and garlic**.

Trim **green beans**, then cut into 2-inch pieces.



5. Cook salmon & green beans

Broil **salmon** and **green beans** on the upper oven rack until salmon is cooked through and slightly charred on top, and green beans are crisp-tender, about 5 minutes (watch closely as broilers vary).



3. Make teriyaki sauce

In a small skillet, combine **all of the tamari, mirin, grated ginger and garlic, 2 teaspoons sugar, and 1 teaspoon vinegar**. Bring to a simmer over medium-high, and cook, stirring, until slightly thickened and reduced to ¼ cup, about 2-3 minutes.



6. Finish & serve

Fluff **rice** with a fork. Using a spatula, separate **salmon** from skin, if desired.

Serve **rice** topped with **salmon** and **green beans**. Drizzle with **remaining teriyaki sauce**, and sprinkle with **toasted sesame seeds**. Enjoy!