



## Fast! Thai Salmon Salad

with Cucumbers & Jasmine Rice



20-30min



2 Servings

We love deceptively hearty salads like Nam Tok, a specialty of Southeast Asia. The name translates to “waterfall”, alluding to the juicy seared meat that helps flavor the dish. Tender salmon filets lend their savory juices to an aromatic and deeply flavorful mix of jalapeño, gochugaru, and lemongrass spice. Rice powder adds a pleasantly nutty crunch and a tangy dressing of fish sauce, lime juice and sugar ties it all together.

## What we send

- 5 oz jasmine rice
- ¼ oz gochugaru flakes
- ¼ oz Thai lemongrass spice<sup>1,6,11</sup>
- 10 oz pkg salmon filets<sup>4</sup>
- 1 shallot
- 1 jalapeño chile
- ¼ oz fresh mint
- ½ oz fish sauce<sup>4</sup>
- 1 lime
- 1 cucumber

## What you need

- kosher salt & ground pepper
- neutral oil
- sugar

## Tools

- small saucepan
- medium heavy skillet
- microplane or grater

## Allergens

Wheat (1), Fish (4), Soy (6), Sesame (11). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

## Nutrition per serving

Calories 740kcal, Fat 27g, Carbs 86g, Protein 38g



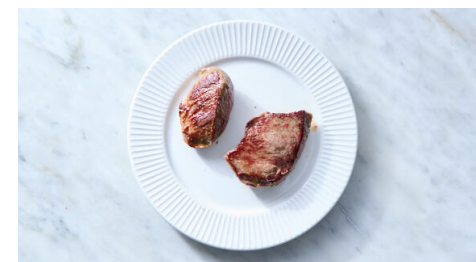
### 1. Cook rice

Set aside **1 tablespoon rice**. In a small saucepan, combine **remaining rice** and **1 cup water**; bring to a boil. Cover and cook over low until rice is tender and liquid is absorbed, about 17 minutes. Keep covered until ready to serve.



### 2. Toast rice & spices

Place **1 teaspoon each of gochugaru flakes and lemongrass spice** in a medium heavy skillet. Cook over medium-high heat, stirring, until aromatic, about 30 seconds; transfer to a bowl. Add **reserved rice** to skillet. Cook, stirring frequently, until rice is deeply golden brown and nutty smelling, 5-7 minutes. Transfer to another bowl and cool to room temperature. Wipe skillet clean.



### 3. Cook salmon

Pat **salmon** dry; season with **salt** and **pepper**. Heat 1 tablespoon oil in a medium nonstick skillet over medium-high. Add fish, skin side down. Press each filet firmly for 10 seconds. Cook, occasionally pressing gently on filets, until skin is well browned and very crisp and fish is almost cooked through, about 5 minutes. Flip fish; cook until it is just medium, about 1 minute more.



### 4. Prep ingredients

Thinly slice **shallot** and **jalapeño** (remove seeds, if desired). Pick **mint leaves** from stems; discard stems.

Place **toasted rice** in a large plastic resealable bag; pound with a mallet or rolling pin until it becomes a coarse powder.

In a large bowl, combine **fish sauce**, **grated zest of ½ the lime**, **all of the lime juice**, and **1 teaspoon sugar**.



### 5. Mix & serve

To bowl with **dressing**, add **salmon and any resting juices, shallots, jalapeños, mint, rice powder, gochugaru and lemongrass**; mix well. Peel **cucumber**, if desired; cut half into thin slices (save rest for own use).

Serve **salmon salad** with **rice** and **cucumbers**. Enjoy!



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