

# DINNERLY



## Cuban Mojo Salmon with Tomato Rice



20-30min



2 Servings

This take on a classic Cuban mojo, full of vibrant citrus flavor courtesy of freshly squeezed orange juice, is sure to put some pep in your step! We're serving up seared salmon over rich tomato rice with a generous helping of mojo sauce spooned over top. We've got you covered!

### WHAT WE SEND

- 2 scallions
- 5 oz jasmine rice
- ¼ oz taco seasoning
- 6 oz tomato paste
- 1 orange
- 10 oz pkg salmon filets <sup>4</sup>

### WHAT YOU NEED

- olive oil
- kosher salt & ground pepper
- garlic
- red wine vinegar (or vinegar of your choice) <sup>17</sup>

### TOOLS

- small saucepan
- microplane or grater
- medium nonstick skillet

### ALLERGENS

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

### NUTRITION PER SERVING

Calories 850kcal, Fat 48g, Carbs 67g, Protein 35g



#### 1. Toast rice

Trim **scallions** and thinly slice, keeping dark greens separate.

Heat **2 tablespoons oil** in a small saucepan over medium-high. Add **rice** and **scallion whites and light greens**, stirring, until rice is toasted, about 3 minutes.



#### 2. Cook rice

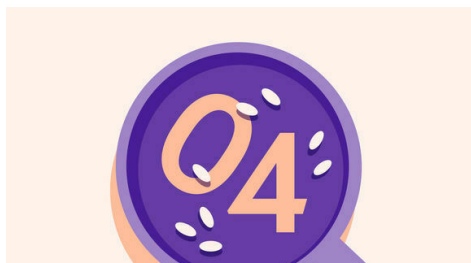
Stir in **2¼ teaspoons taco seasoning** and **1 tablespoon tomato paste**. Cook, stirring, until paste is slightly caramelized, 2–3 minutes.

Add **1¼ cups water** and **½ teaspoon salt**; bring to a simmer. Cover and cook over low heat until rice is tender and water is absorbed, about 17 minutes. Keep covered off heat until ready to serve.



#### 3. Make mojo sauce

While **rice** cooks, finely grate **½ teaspoon garlic** into a small bowl. Squeeze in **¼ cup orange juice**, then whisk in **1½ teaspoons vinegar** and **1 tablespoon oil**. Season to taste with **salt** and **pepper**.



#### 4. SALMON VARIATION

Pat **salmon** dry; season all over with **salt** and **pepper**.

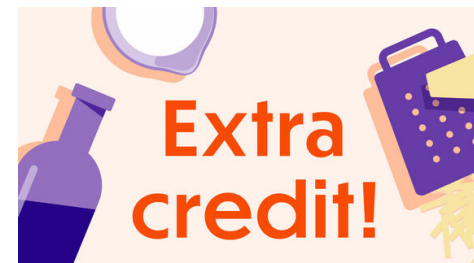
Heat **1 tablespoon oil** in a medium nonstick skillet over medium-high until shimmering. Add **salmon**, skin-side down; lightly press each filet for 10 seconds. Lower heat to medium; cook until skin is browned and crisp, about 4 minutes. Flip and cook until just medium, about 1 minute more. Transfer to a plate.



#### 5. Finish & serve

Add **mojo sauce** to same skillet; bring to a simmer over medium-high heat, scraping up any browned bits from the bottom. Immediately remove from heat; season to taste with **salt** and **pepper**.

Serve **salmon** with **mojo sauce** and **scallion dark greens** over top and with **tomato rice** alongside. Enjoy!



#### 6. Take it to the next level

Intensify the flavor of the tropics with a refreshing salad of charred pineapple, sliced onion, and crisp romaine. Make a light dressing with any leftover orange juice, lime juice and zest, garlic, oil, and a pinch of sugar; season with salt and pepper. Toss salad and serve on the side or over your salmon.