

DINNERLY



Sweet Soy-Ginger Salmon with Garlic Rice & Green Beans



20-30min



2 Servings

Fact: Ooey-gooey glazes make pretty much everything better. In this recipe, we're amping up the flavor of salmon with a combination of some of our favorite Asian ingredients—ginger, sweet soy sauce, and garlic. We've got you covered!

WHAT WE SEND

- 1 oz fresh ginger
- 1.8 oz kecap manis ^{1,6}
- 5 oz jasmine rice
- ½ lb green beans
- 8 oz pkg salmon filets ⁴

WHAT YOU NEED

- neutral oil, such as vegetable
- apple cider vinegar (or white wine vinegar)
- garlic
- kosher salt & ground pepper

TOOLS

- small saucepan
- medium skillet

ALLERGENS

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

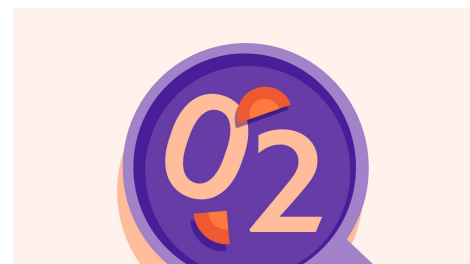
NUTRITION PER SERVING

Calories 790kcal, Fat 39g, Carbs 79g, Protein 30g



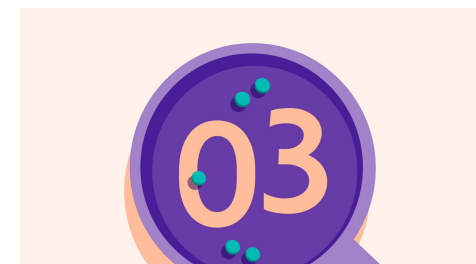
1. Make honey-ginger glaze

Peel and finely chop **1 tablespoon ginger**. Heat **1 tablespoon oil** in a small saucepan over medium. Add chopped ginger; cook until fragrant, 3–4 minutes. Add **kecap manis, 1 tablespoon vinegar**, and **¼ cup water**; cook until sauce coats the back of a spoon, 2–3 minutes (watch closely). Transfer to a small bowl. Wipe out saucepan.



2. Cook garlic rice

Finely chop **1 teaspoon garlic**. Heat **1 tablespoon oil** in same saucepan over medium heat. Add chopped garlic and cook, stirring, until fragrant, about 30 seconds. Add **rice, 1¼ cups water**, and **½ teaspoon salt**; bring to a boil. Cover and cook over low until rice is tender and water is absorbed, about 17 minutes. Remove from heat and keep covered until ready to serve.



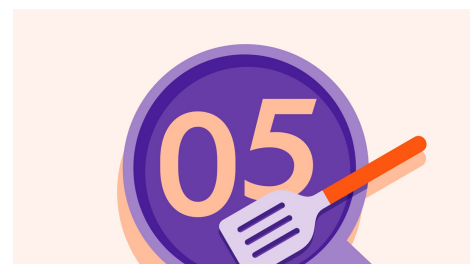
3. SALMON VARIATION

Meanwhile, trim ends from **green beans**. Pat **salmon** dry; season all over with **salt** and **pepper**.



4. Cook green beans & salmon

Heat **2 teaspoons oil** in a medium skillet over medium-high. Add **green beans** and **a pinch each of salt and pepper**; cook until tender and browned in spots, 5–6 minutes. Transfer to plates. Heat **2 teaspoons oil** in same skillet over high; add **salmon** and cook until browned on one side, 3–4 minutes. Flip; top with **2 tablespoons glaze**; cook until medium, 2–3 minutes more.



5. Finish & serve

Remove skillet from heat, then add **remaining honey-ginger glaze**, turning **salmon** to coat. Fluff **rice** with a fork. Transfer **salmon** to plates. Cook **pan juices** in skillet over high until thickened to a syrupy sauce, about 30 seconds. Serve **salmon** with **rice and green beans** alongside. Drizzle **soy-ginger sauce** drizzled over top. Enjoy!



6. Make it ahead!

Get a jump on dinner by making the sauce in step 1 ahead of time. Store it in the fridge, then gently reheat in a small saucepan. Add water, 1 tablespoon at a time, if you need to help loosen it a bit.