

DINNERLY



Tandoori Salmon & Turmeric Rice with Charred Onions



20-30min



2 Servings

Warmly spiced, vibrantly colored, and super tender, tandoori salmon is beloved worldwide. Here, we marinate tender salmon in a flavorful spice mix with sour cream while we make dazzling yellow turmeric rice. Sweet onion slices soften and char, and a creamy drizzle of sour cream is all that's needed to complete this colorful and flavorful meal. We've got you covered!

WHAT WE SEND

- 10 oz pkg salmon filets ⁴
- ¼ oz tandoori spice
- 2 (1 oz) sour cream ⁷
- 1 yellow onion
- 5 oz basmati rice
- ¼ oz turmeric
- 2½ oz peas

WHAT YOU NEED

- kosher salt & ground pepper
- neutral oil
- distilled white vinegar (or apple cider vinegar)
- sugar
- butter ⁷

TOOLS

- small saucepan
- medium nonstick skillet

COOKING TIP

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ALLERGENS

Fish (4), Milk (7). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

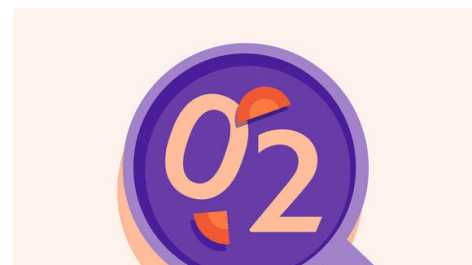
NUTRITION PER SERVING

Calories 910kcal, Fat 51g, Carbs 73g, Protein 38g



1. SALMON VARIATION

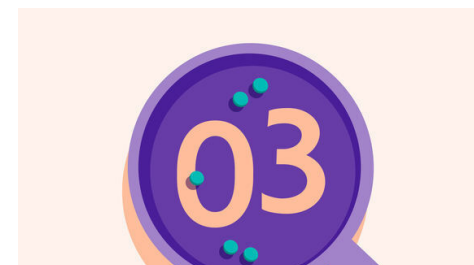
Pat **salmon** dry; season with **salt** and **pepper**. Toss in a medium bowl with **tandoori spice**, **2 teaspoons sour cream**, **1 tablespoon oil**, **1 teaspoon vinegar**, and **¼ teaspoon sugar**. Marinate up to 1 hour or continue with recipe.



2. Cook chopped onions

Slice **onion** into ¼-inch thick rings; finely chop 1 slice.

Heat **2 tablespoons butter** in a small saucepan over medium-high. Add **chopped onions** and cook, stirring occasionally, until softened and browned in spots, about 3 minutes.



3. Cook turmeric rice

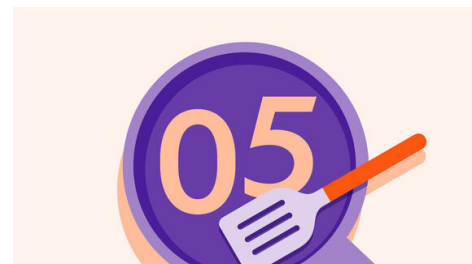
To saucepan, add **rice**, **1¼ cups water**, and **½ teaspoon each of turmeric and salt**. Bring to a boil. Cover and cook over low heat until rice is tender and liquid is absorbed, about 17 minutes. Remove from heat. Add **peas** and keep covered until ready to serve.



4. Cook onions & salmon

Heat a medium nonstick skillet over medium-high. Add **onion slices** and cook, undisturbed, until softened and charred on both sides, 4–6 minutes. Transfer to a cutting board.

Heat **1 tablespoon oil** in same skillet still over medium-high. 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.

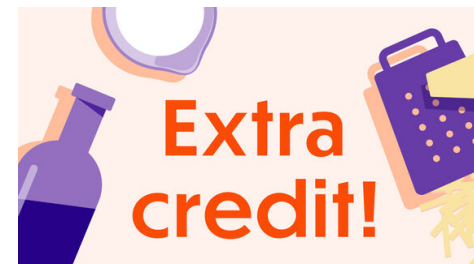


5. Finish & serve

Flip **salmon** and cook until just medium, about 1 minute more. Transfer to a plate.

Stir to combine **remaining sour cream** and **1 teaspoon water** in a small bowl. Season to taste with **salt** and **pepper**. Fluff **rice** and **peas**.

Serve **tandoori salmon** with **turmeric rice** and **charred onions** alongside. Dollop with **sour cream**. Enjoy!



6. Check us out

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