

# MARLEY SPOON



## Salmon & Bok Choy

with Coconut Broth



30-40min



2 Servings

The coconut broth is infused with citrusy lemongrass, fragrant ginger, and red chile for some heat. It's light and delicate when spooned over buttery salmon. We boiled brown rice just like pasta so it only takes 30 minutes for tender grains. We always like a little crunch, so we added quick-sautéed bok choy over the top. Cook, relax, and enjoy!



## What we send

- 1 lime
- 1 oz fresh ginger
- 1 Fresno chile
- 1 shallot
- ½ lb baby bok choy
- 13.5 oz can coconut milk <sup>1</sup>
- 5 oz quick-cooking brown rice
- ¼ oz Thai lemongrass spice <sub>2,3,4</sub>
- 10 oz pkg salmon filets <sup>5</sup>
- ½ oz fish sauce <sup>5</sup>

## What you need

- coarse salt
- vegetable or safflower oil

## Tools

- rimmed baking sheet
- small saucepan

## Allergens

Tree Nuts (1), Sesame (2), Soy (3), Wheat (4), Fish (5). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

## Nutrition per serving

Calories 580kcal, Fat 27g, Carbs 44g, Protein 38g



### 1. Cook rice

Preheat oven to 375°F. Bring a medium pot of salted water to a boil. Add rice and cook until tender, 25-30 minutes. Drain and set aside covered.



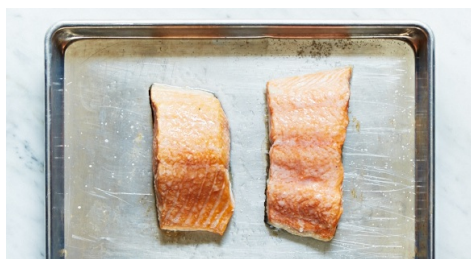
### 2. Prep ingredients

Slice ginger into ½-inch pieces. Thinly slice red chile. Peel and thinly slice shallot. Thinly slice bok choy on the bias; wash and spin dry. Remove outer layers from lemongrass and then coarsely chop.



### 3. Make broth

Place ginger, half of the chile (or less depending on heat preference), lemongrass, coconut milk, and ½ cup water in a small saucepan over medium-low heat. Bring to a low simmer and cook, stirring occasionally, until fragrant, 15-20 minutes. Strain, discard solids, and return broth to pot. Stir in fish sauce and cover to keep warm.



### 4. Cook salmon

Rub salmon with 1 teaspoon oil and season with salt. Bake until just cooked through, about 10 minutes.



### 5. Cook vegetables

Meanwhile, heat 1 tablespoon oil in a skillet over medium-high. Add shallot and cook, stirring, until softened and golden, about 3 minutes. Add bok choy and cook, stirring, until wilted, about 1 minute. Season with salt.



### 6. Finish

Divide rice among bowls and top with salmon and vegetables. Ladle in the broth and garnish with remaining red chile if desired. Serve with lime wedges on the side for squeezing over. Enjoy!