

# DINNERLY



## Salmon Fajita Rice Bowl with Avocado Crema



ca. 20min



2 Servings

We love you fajitas, but we might just love this bowl more. Because honestly, everything is more delicious when you can pile it into a bowl, smother it with a guac-sour cream combo, and shovel it into your mouth. Do you agree, or do you agree? We thought so. We've got you covered!

### WHAT WE SEND

- 5 oz jasmine rice
- 10 oz pkg salmon filets <sup>4</sup>
- ¼ oz taco seasoning
- 1 red onion
- 2 poblano peppers
- 2 oz guacamole
- 1 oz sour cream <sup>7</sup>

### WHAT YOU NEED

- kosher salt & ground pepper to taste
- red wine vinegar (or vinegar of your choice)
- neutral oil

### TOOLS

- small saucepan
- medium nonstick skillet

### ALLERGENS

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

### NUTRITION PER SERVING

Calories 840kcal, Fat 42g, Carbs 78g, Protein 37g



#### 1. Cook rice

In a small saucepan, combine **rice**, **1¼ cups water**, and **½ teaspoon salt**. Bring to a boil over high heat. Cover and cook over low until rice is tender and liquid is absorbed, about 17 minutes. Keep covered off heat until ready to serve.



#### 2. Prep ingredients

Pat **salmon** dry. In a medium bowl, stir to combine **salmon**, **half of the taco seasoning**, and **1 teaspoon each of vinegar and oil**; season with **salt** and **pepper**.

Halve **onion** and cut into ½-inch thick slices. Halve **poblano peppers**, discard stems and seeds, then cut into ½-inch wide strips.



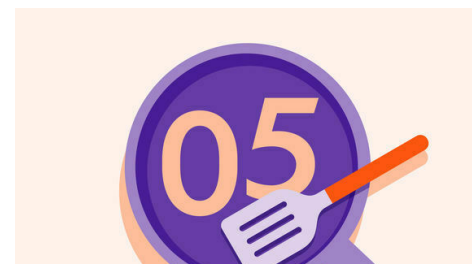
#### 3. SALMON VARIATION

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.



#### 4. Cook onions & peppers

In same skillet, heat **1 tablespoon oil** over medium. Add **onions** and **peppers**. Cook, stirring often, until softened and beginning to char in spots, 10–12 minutes. Add **remaining taco seasoning** and **1 teaspoon vinegar**; cook 1 minute, then remove from heat. Season to taste with **salt** and **pepper**.



#### 5. Make crema & serve

In a small bowl, stir together **guacamole**, **sour cream**, and **1 teaspoon water**. Season to taste with **salt** and **pepper**.

Serve **salmon** and **fajitas** over **rice** with **avocado crema** dolloped over top. Enjoy!



#### 6. All the toppings!

Add salsa, shredded cheese, cilantro, hot sauce, pickled jalapeños, a squeeze of lime, or whatever else you can think of!