

# MARLEY SPOON



## Mojo Salmon

with Black Beans & Spanish Rice

 1h  2 Servings

Mojo sauce, a Cuban classic, is full of vibrant citrus flavor, courtesy of freshly squeezed orange and lime juices. We use the zippy mojo as a marinade for salmon, then turn it into an ultra flavorful pan sauce. It's sure to put some pep in your step, especially when served with hearty rice and black beans.



## What we send

- 5 oz brown rice
- 1 orange
- 1 lime
- garlic
- ¼ oz fresh cilantro
- ¼ oz ground cumin
- 10 oz pkg salmon filets <sup>1</sup>
- 15 oz can black beans
- 2 plum tomatoes

## What you need

- kosher salt & ground pepper
- olive oil
- white wine vinegar (or apple cider vinegar)

## Tools

- medium saucepan
- box grater or microplane
- medium nonstick skillet

## Allergens

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

## Nutrition per serving

Calories 1180kcal, Fat 72g, Carbs 87g, Protein 45g



### 1. Boil rice

Bring a medium saucepan of **salted water** to a boil. Add **¾ cup rice** (save rest for own use). Boil (like pasta), stirring occasionally, until just tender, 35-40 minutes. Drain in a fine-mesh sieve. Transfer to a bowl and cover to keep warm. Reserve saucepan for step 5.



### 4. Cook salmon

Pat **fish** dry, reserving **marinade** in bowl.

Heat **1 tablespoon oil** in a medium nonstick skillet over medium-high. Add fish, skin-side down; lightly press each filet for 10 seconds. Lower heat to medium; cook until skin is browned and crisp, 4-5 minutes. Flip and cook until just medium, about 1 minute more. Transfer to a plate. Cook reserved marinade until thickened, 4-5 minutes.



### 2. Prep ingredients

Meanwhile, finely grate **1 teaspoon orange zest**. Squeeze **½ cup juice** into a small bowl.

Finely grate **1 teaspoon lime zest** and squeeze **1 tablespoon juice** into a second small bowl. Cut any remaining lime into wedges.

Finely chop **2 teaspoons garlic**. Finely chop **cilantro leaves and stems**.



### 5. Cook beans

Drain and rinse **beans**. Cut **tomatoes** into ¼-inch pieces.

Heat **1 tablespoon oil** in reserved saucepan. Add **tomatoes** and **remaining chopped garlic**; season to taste with **salt** and **pepper**. Cook, stirring, until tomatoes break down into a chunky sauce, 2-3 minutes. Stir in **beans, rice**, and **1 tablespoon oil**; cook until warmed through, 1-2 minutes.



### 3. Marinate salmon

In a medium bowl, stir to combine **cilantro, lime zest and juice, orange zest, 3 tablespoons of the orange juice, 2 teaspoons cumin, 1 teaspoon chopped garlic, ¼ cup oil**, and **1 tablespoon vinegar**. Season with **salt** and **pepper**.

Add **salmon** to bowl, turning to coat. Let marinate for 5 minutes.



### 6. Make pan sauce & serve

Stir **remaining orange juice** into skillet with reduced marinade, scraping up any browned bits from the bottom.

Serve **salmon** with **pan sauce** spooned over top and with **rice and beans** and **lime wedges** alongside. Enjoy!