



## Salmon Fajita Bowl

with Peppers & Sour Cream



50min



2 Servings

Fajitas are a pretty perfect meal—except when you wrap one up and take a bite, only to have the filling fall out of the other end of the tortilla. Enter the fajita bowl. We've combined brown rice, sautéed peppers, and taco-spiced salmon, and top it all off with fresh cilantro and a drizzle of sour cream. You'll get all the flavors of the sizzling dish in each tidy forkful.



## What we send

- 5 oz brown rice
- 1 oz sour cream <sup>7</sup>
- ¼ oz taco seasoning
- 1 poblano pepper
- 1 bell pepper
- 2 scallions
- ¼ oz fresh cilantro
- garlic
- 10 oz pkg salmon filets <sup>4</sup>

## What you need

- kosher salt & ground pepper
- olive oil

## Tools

- medium pot
- medium skillet

## Cooking tip

Boiling rice in an unmeasured amount of water, then draining it through a fine-mesh sieve eliminates common issues with adding too much water (mushy rice) or too little water (crunchy rice).

## Allergens

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

## Nutrition per serving

Calories 820kcal, Fat 46g, Carbs 64g, Protein 37g



### 1. Boil rice & prep crema

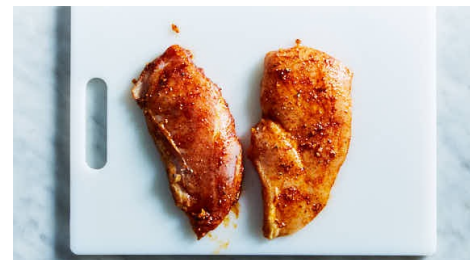
Fill a medium pot with **salted water** and bring to a boil. Add **brown rice** to boiling water and cook (like pasta) until rice is tender, about 35-40 minutes. Drain rice; return to pot and cover to keep warm.

In a small bowl, thin **sour cream** by stirring in **1 teaspoon water** at a time, as needed. Season to taste with **salt** and **pepper**; set aside until ready to serve.



### 4. Cook peppers

Heat **1 tablespoon oil** in a medium skillet over medium-high. Add **poblano and bell peppers, remaining garlic and scallions, and a pinch each of salt and pepper**. Cook, stirring occasionally, until peppers are softened and charred in spots, about 8 minutes (reduce heat if browning too quickly). Transfer to a bowl.



### 2. Marinate salmon

Finely chop **2 teaspoons garlic**. Pat **salmon** dry.

In a large bowl, stir to combine **taco seasoning, 1 tablespoon oil, 1 teaspoon of the chopped garlic, and ¼ teaspoon pepper**. Add salmon and turn to coat. Set aside to marinate at room temperature until step 5.



### 5. Cook salmon

Heat **1 tablespoon oil** in same skillet over medium-high. Add **salmon** skin-side down and cook until browned on the bottom, 2-3 minutes. Flip, then return **cooked peppers** to skillet along with **⅓ cup water**. Reduce heat to medium; cover and cook until peppers are tender and salmon is cooked through, about 3 minutes.



### 3. Prep ingredients

Halve **poblano and bell peppers**, discard stems and seeds, then cut each into 1-inch pieces. Trim **scallions**, then thinly slice. Pick **cilantro leaves** from **stems**; finely chop stems and coarsely chop half of the leaves, keeping remaining leaves whole.

Stir **chopped cilantro stems** and **half of the sliced scallions** into pot with **cooked rice**.



### 6. Finish & serve

Stir **chopped cilantro leaves** into skillet with **salmon and peppers**. Season to taste with **salt** and **pepper**.

Serve **cilantro rice** topped with **salmon, peppers, and any pan juices**. Spoon **seasoned sour cream** over top, and garnish with **whole cilantro leaves**. Enjoy!