

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 ¹
- 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!