

# DINNERLY



## Blackened Salmon with Tomato Rice



30min



2 Servings

Hey Dinnerlyheads, we've got a good one for you. We're giving salmon the Cajun treatment. The only thing that could make this blackened fish even better is a side of juicy tomato rice and some garlicky aioli to top it all off. We've got you covered!

## WHAT WE SEND

- 2 scallions
- 1 plum tomato
- 2 oz mayonnaise <sup>3,6</sup>
- 10 oz pkg salmon filets <sup>4</sup>
- ¼ oz Cajun seasoning
- 5 oz jasmine rice

## WHAT YOU NEED

- garlic
- kosher salt & ground pepper
- olive oil

## TOOLS

- medium saucepan
- medium nonstick skillet

## ALLERGENS

Egg (3), Fish (4), Soy (6). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

## NUTRITION PER SERVING

Calories 890kcal, Fat 53g, Carbs 64g, Protein 35g



### 1. Prep ingredients

Trim ends from **scallions** and thinly slice, keeping dark greens separate. Finely chop **1 teaspoon garlic**. Cut **tomato** into ½-inch pieces.

In a small bowl, whisk to combine **mayo** and **chopped garlic**. Season to taste with **salt** and **pepper**.

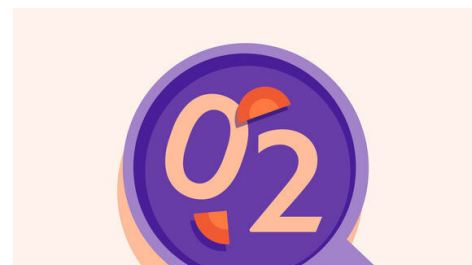
Pat **salmon** very dry. Season all over with **Cajun seasoning** (use less depending on heat preference) and **salt**.



### 4. Finish & serve

Fluff **rice** with a fork and stir in **tomatoes**. Season to taste with **salt** and **pepper**.

Serve **blackened salmon** with **tomato rice** alongside and **aioli** dolloped over top. Garnish with **sliced scallion dark greens**. Enjoy!



### 2. Cook rice

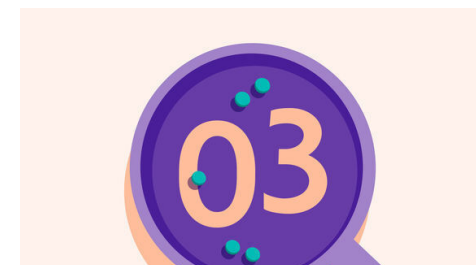
Heat **2 teaspoons oil** in a medium saucepan over medium-high. Add **scallion whites and light greens**; cook until fragrant, about 1 minute.

Add **rice**; cook, stirring, until toasted, 2–3 minutes. Stir in **1¼ cups water** and ½ **teaspoon salt**; bring to a boil. Cover, reduce heat to low, and simmer until water is absorbed and rice is tender, about 17 minutes. Cover to keep warm off heat.



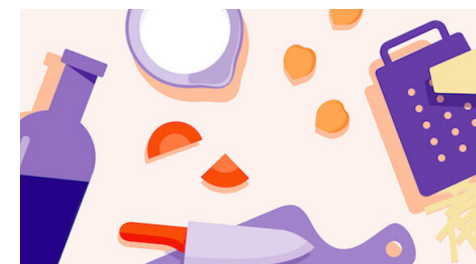
### 5. ...

What were you expecting, more steps?



### 3. SALMON VARIATION

Heat **1 tablespoon oil** in a medium nonstick skillet over medium-high. Reduce heat to medium; add **salmon**, skin side down. Press each filet firmly for 10 seconds with back of a spatula. Cook, occasionally pressing gently on filets, until skin is well browned and very crisp and fish is almost cooked through, about 5 minutes. Flip fish; cook until it is just medium, about 1 minute more.



### 6. ...

You're not gonna find them here! Kick back, relax, and enjoy your Dinnerly!