MARLEY SPOON

Thai Lemongrass Salmon

with Coconut Rice & Pickled Cucumbers

ca. 20min 2 Servings

Short on time but hungry for big flavor? Bold Thai lemongrass spices coat crispy-skinned salmon fillets that we serve with coconut rice and quick pickled cucumbers and chiles. The Thai spices bloom in hot oil and infuse the rich salmon while fragrant jasmine rice cooks in flavorful coconut milk. Pickled cucumbers offer a refreshing bite and we garnish it all with peanuts, fresh cilantro, fried onions, and a squeeze of lime.

What we send

- 2 (¾ oz) coconut milk powder [1,2]
- 5 oz jasmine rice
- 1 cucumber
- 1 Fresno chile
- 1 oz salted peanuts [3]
- ¼ oz Thai lemongrass spice [4,5,6]
- 10 oz pkg salmon filets [7]
- ¼ oz fresh cilantro
- 1 lime
- ½ oz fried onions

What you need

- sugar
- kosher salt & ground pepper
- neutral oil
- distilled white vinegar (or apple cider vinegar)

Tools

- small saucepan
- microwave
- medium nonstick skillet

Cooking tip

Before cutting the lime, place it on a flat surface. Roll it a few times under the palm of your hand using medium pressure. This helps loosen up the inside so you have more juice to squeeze!

Allergens

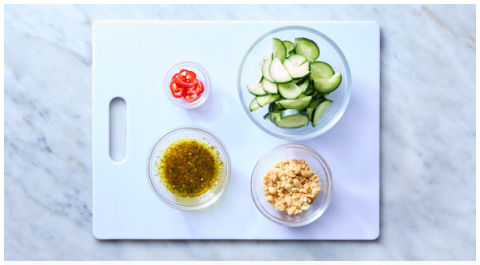
Milk (1), Tree Nuts (2), Peanuts (3), Sesame (4), Soy (5), Wheat (6), Fish (7). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 970kcal, Fat 49g, Carbs 93g, Protein 40g

1. Cook coconut rice

In a small saucepan, combine **all of the coconut milk powder, rice, 1¼ cups water, 1½ teaspoons sugar**, and **½ teaspoon salt**; bring to a boil over high heat. Cover and cook over low, until rice is tender and water is absorbed, about 17 minutes. Remove from heat. Keep covered until ready to serve.



2. Prep ingredients

Peel **cucumber**, if desired; halve lengthwise, then thinly slice into half moons. Thinly slice **half of the Fresno chile** (save rest for own use).

Using a mallet or rolling pin, crush **peanuts** in bag.

In a small microwave-safe bowl, combine **Thai lemongrass spice** with **2 tablespoons oil**; microwave until fragrant, about 30 seconds.

3. Pickle cucumbers

In a medium microwave-safe bowl, combine **2 tablespoons vinegar, 1 tablespoon sugar, ½ teaspoon salt**, and **¼ cup water**; microwave until sugar and salt dissolve, about 30 seconds. Stir in **cucumbers** and **chiles**; set aside.

4. Cook salmon

Pat **salmon** dry and season all over with **salt** and **pepper**.

Heat **1 tablespoon oil** in a medium nonstick skillet over medium-high. Add salmon, skin-side down. Press firmly for 10 seconds with spatula. Cook, pressing gently, until skin is crisp and salmon is nearly cooked, 4–5 minutes. Flip salmon; cook, 1 minute, until just done.

5. Finish & serve

Immediately brush **spice oil** all over **salmon**. Pick **cilantro leaves from stems**; discard stems. Cut **lime** in half.

Serve **salmon** with **coconut rice** and **pickled cucumbers**. Garnish with **peanuts, fried onions**, and **cilantro**. Serve with **lime halves** alongside for squeezing over top. Enjoy!

6. Spice it up!

Add some spice to this dish by drizzling on Sriracha or sprinkling it with red pepper flakes.