



# DINNERLY



## Sweet Soy-Ginger Salmon with Garlic Rice & Green Beans

 20-30min  2 Servings

Fact: Ooey-gooey glazes make pretty much everything better. In this recipe, we're amping up the flavor of salmon with a combination of some of our favorite Asian ingredients—ginger, sweet soy sauce, and garlic. We've got you covered!

## WHAT WE SEND

- 1 oz fresh ginger
- 1.8 oz kecap manis <sup>1,2</sup>
- 5 oz jasmine rice
- ½ lb green beans
- 8 oz pkg salmon filets <sup>3</sup>

## WHAT YOU NEED

- neutral oil, such as vegetable
- apple cider vinegar (or white wine vinegar)
- garlic
- kosher salt & ground pepper

## TOOLS

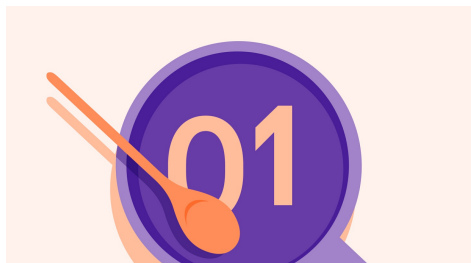
- small saucepan
- medium skillet

## ALLERGENS

Soy (1), Wheat (2), Fish (3). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

## NUTRITION PER SERVING

Calories 790kcal, Fat 39g, Carbs 79g, Protein 30g



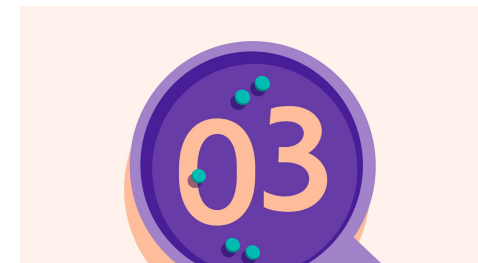
### 1. Make honey-ginger glaze

Peel and finely chop **1 tablespoon ginger**. Heat **1 tablespoon oil** in a small saucepan over medium. Add chopped ginger; cook until fragrant, 3–4 minutes. Add **kecap manis, 1 tablespoon vinegar**, and **¼ cup water**; cook until sauce coats the back of a spoon, 2–3 minutes (watch closely). Transfer to a small bowl. Wipe out saucepan.



### 2. Cook garlic rice

Finely chop **1 teaspoon garlic**. Heat **1 tablespoon oil** in same saucepan over medium heat. Add chopped garlic and cook, stirring, until fragrant, about 30 seconds. Add **rice, 1¼ cups water**, and **½ teaspoon salt**; bring to a boil. Cover and cook over low until rice is tender and water is absorbed, about 17 minutes. Remove from heat and keep covered until ready to serve.



### 3. SALMON VARIATION

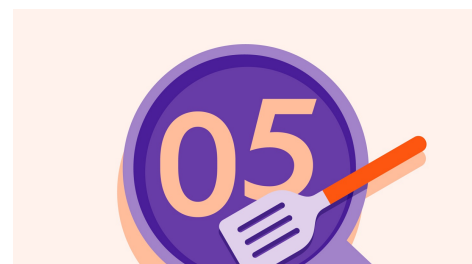
Meanwhile, trim ends from **green beans**.

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



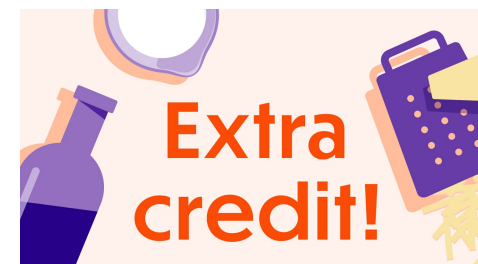
### 4. Cook green beans & salmon

Heat **2 teaspoons oil** in a medium skillet over medium-high. Add **green beans** and **a pinch each of salt and pepper**; cook until tender and browned in spots, 5–6 minutes. Transfer to plates. Heat **2 teaspoons oil** in same skillet over high; add **salmon** and cook until browned on one side, 3–4 minutes. Flip; top with **2 tablespoons glaze**; cook until medium, 2–3 minutes more.



### 5. Finish & serve

Remove skillet from heat, then add **remaining honey-ginger glaze**, turning **salmon** to coat. Fluff **rice** with a fork. Transfer **salmon** to plates. Cook **pan juices** in skillet over high until thickened to a syrupy sauce, about 30 seconds. Serve **salmon** with **rice and green beans** alongside. Drizzle **soy-ginger sauce** drizzled over top. Enjoy!



### 6. Make it ahead!

Get a jump on dinner by making the sauce in step 1 ahead of time. Store it in the fridge, then gently reheat in a small saucepan. Add water, 1 tablespoon at a time, if you need to help loosen it a bit.