



## Grilled Hoisin Salmon

with Bo Bun Salad



20-30min



2 Servings

This classic Vietnamese rice noodle salad is full of bright and fresh flavors, but there's no need to fly across the world when all it takes is 30 minutes at home. We grill salmon with sweet and savory hoisin glaze, then lay it on rice noodles along with crisp vegetables and a little heat. A tangy lime vinaigrette dresses the salad before we top it off with fresh cilantro and crunchy peanuts.



## What we send

- 5 oz pad Thai noodles
- 1 jalapeño chile
- 1 cucumber
- 1 small bag carrots
- 1 lime
- 2 (½ oz) fish sauce <sup>1</sup>
- 2 oz hoisin sauce <sup>2,4,5</sup>
- 10 oz pkg salmon filets <sup>1</sup>
- 1 oz salted peanuts <sup>3</sup>
- ¼ oz fresh cilantro

## What you need

- sugar
- kosher salt & ground pepper
- neutral oil

## Tools

- large pot
- fine-mesh sieve
- vegetable peeler
- grill or grill pan
- microplane or grater

## Allergens

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

## Nutrition per serving

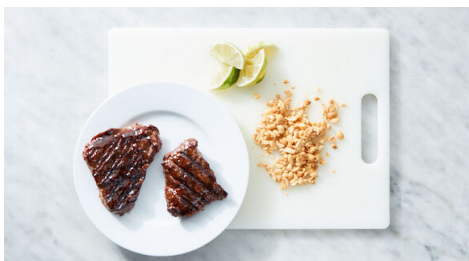
Calories 670kcal, Fat 26g, Carbs 74g, Protein 37g



### 1. Cook noodles

Bring a large pot of water to a boil. Add **rice noodles**; cook, stirring occasionally, until tender, 8-9 minutes. Drain. Rinse under cold water. Cut into smaller pieces, if desired.

Meanwhile, thinly slice **half of the jalapeño** crosswise (or more, depending on heat preference). Use a vegetable peeler to shave **cucumber** and **carrot** lengthwise into ribbons (peel first, if desired).



### 4. Finish salmon

Meanwhile, cut **remaining lime** into wedges. Use a mallet or rolling pin to crush **peanuts**.

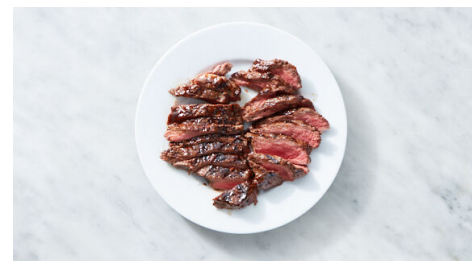
Brush **half of the remaining hoisin sauce** all over **salmon** and cook, turning, until glaze is charred in spots, about 1 minute more.



### 2. Prep ingredients

Preheat a grill or grill pan over medium-high heat. Finely grate **lime zest** into a medium bowl. Squeeze juice from **half of the lime** into bowl with zest. Add **all of the fish sauce, 1 tablespoon sugar**, and **1 teaspoon hoisin sauce**.

Add **jalapeños, carrots, cucumbers**, and **noodles** to bowl with sauce and toss to coat. Season to taste with **salt** and **pepper**.



### 5. Finish

Drizzle **salmon** with some of the **remaining hoisin sauce**.

Serve **salmon** with **noodle salad** alongside. Top with **cilantro sprigs** and **peanuts**. Serve **lime wedges** alongside for squeezing over top.



### 3. Cook salmon

Pat **salmon** dry, then rub lightly with **oil** and season all over with **salt** and **pepper**.

Add to grill or grill pan and cook until browned and medium, 3-4 minutes per side (or longer for desired doneness).



### 6. Serve

Enjoy!