



Salmon & Bok Choy

with Coconut Broth



30-40min



2 Servings

The coconut broth is infused with citrusy lemongrass, fragrant ginger, and red chile for some heat. It's light and delicate when spooned over buttery salmon. We boiled brown rice just like pasta so it only takes 30 minutes for tender grains. We always like a little crunch, so we added quick-sautéed bok choy over the top. Cook, relax, and enjoy!

What we send

- brown sushi rice
- lime
- fresh ginger
- long red chile
- shallot
- baby bok choy
- lemongrass
- coconut milk

What you need

- coarse salt
- vegetable or safflower oil

Tools

- rimmed baking sheet
- small saucepan

Read through the whole recipe before you start. Rinse and dry all produce before using. Weights may vary slightly.

For recipes containing garlic, you'll find one head of garlic in your box.

We recommend you use coarse kosher salt stored in a container that allows you to grab it with your fingertips, or scoop with measuring spoon.

Allergens

May contain traces of allergenic ingredients. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 575.0kcal, Fat 26.9g, Proteins 37.6g, Carbs 43.8g



1. Cook rice

Preheat oven to 375°F. Bring a medium pot of salted water to a boil. Add rice and cook until tender, 25-30 minutes. Drain and set aside covered.



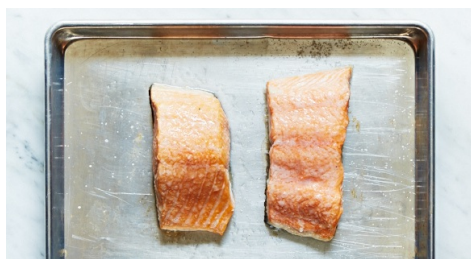
2. Prep ingredients

Slice ginger into ½-inch pieces. Thinly slice red chile. Peel and thinly slice shallot. Thinly slice bok choy on the bias; wash and spin dry. Remove outer layers from lemongrass and then coarsely chop.



3. Make broth

Place ginger, half of the chile (or less depending on heat preference), lemongrass, coconut milk, and ½ cup water in a small saucepan over medium-low heat. Bring to a low simmer and cook, stirring occasionally, until fragrant, 15-20 minutes. Strain, discard solids, and return broth to pot. Stir in fish sauce and cover to keep warm.



4. Cook salmon

Rub salmon with 1 teaspoon oil and season with salt. Bake until just cooked through, about 10 minutes.



5. Cook vegetables

Meanwhile, heat 1 tablespoon oil in a skillet over medium-high. Add shallot and cook, stirring, until softened and golden, about 3 minutes. Add bok choy and cook, stirring, until wilted, about 1 minute. Season with salt.



6. Finish

Divide rice among bowls and top with salmon and vegetables. Ladle in the broth and garnish with remaining red chile if desired. Serve with lime wedges on the side for squeezing over. Enjoy!