



Steamed Salmon and Kimchi Kale

with Ginger-Sesame Sauce



30-40min



2 Servings

This meal is light, refreshing and elegant, just the kind you'd want to share with a loved one. The steamed salmon is infused with the aroma of ginger, scallions and cilantro stems. It's paired with crunchy red kale and our favorite Kimchi Kook's white kimchi, a much milder fermented cabbage that adds a lovely brightness while balancing the richness of salmon. Cook, relax and enjoy!

What we send

- jasmine rice
- toasted sesame oil ¹¹
- fresh ginger
- scallions
- fresh cilantro
- red kale
- Kimchi Kook's white kimchi
- rice wine vinegar

What you need

- coarse salt
- sugar

Tools

- fine-mesh sieve
- large pot
- large skillet
- 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

Sesame (11). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 820kcal, Fat 33g, Carbs 83g, Proteins 44g



1. Cook rice

Rinse rice in a fine-mesh sieve until water runs clear. Combine rice, a pinch of salt and 1½ cups water in a small saucepan. Bring to a boil, reduce heat to low and cover. Cook until water is absorbed and rice is tender, 15 minutes. Set aside, covered, 5 minutes, then fluff with a fork.



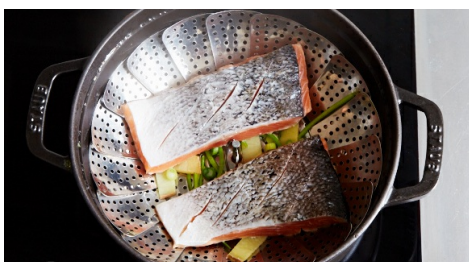
2. Make ginger-sesame sauce

Peel ginger and grate half into a small bowl. Add tamari, rice wine vinegar, 2 teaspoons sesame oil and a pinch of sugar and whisk to combine.



3. Prep ingredients

Thinly slice scallions, separating whites and greens. Thinly slice remaining ginger. Pick cilantro leaves from stems and reserve stems. Remove kale stems and tear leaves into bite-size pieces. Coarsely chop kimchi. Using a sharp knife, score salmon skin about at ½-inch intervals and season with salt.



4. Steam fish

Fill a large saucepan with 1-inch water and fit with a steamer basket. Bring water to a simmer. Scatter scallion whites, cilantro stems and sliced ginger over basket and top with salmon, skin-side up. Cover and steam until salmon is cooked through, 5-7 minutes.



5. Cook kale

Heat 1 tablespoon oil in a large skillet over medium-high. Add kale and ¼ cup water. Cover and cook until wilted, about 3 minutes. Add kimchi and 1 teaspoon sesame oil and toss to combine; season to taste with salt.



6. Serve

Remove fish from steamer and discard ginger, cilantro stems and scallion whites. Serve fish over rice topped with reserved scallion greens and cilantro leaves. Drizzle with ginger-sesame sauce and serve kimchi kale alongside. Enjoy!