



Japanese Salmon & Rice Board

with Ponzu & Spicy Mayo



30-40min



2 Servings

Didn't you know that deconstructed food is all the rage? This eclectic board lets you freestyle with fresh, crisp veggies, seared salmon, and delicious dipping sauces. Combine them all with steamed sushi rice and a sprinkle of furikake for a light and refreshing, yet deeply flavorful, meal.

What we send

- 5 oz sushi rice
- 3 oz carrots
- 1 daikon radish
- 1 cucumber
- 2 scallions
- 10 oz pkg salmon filets ²
- 1 oz mayonnaise ^{1,4}
- ¼ oz gochugaru flakes
- ¼ oz furikake ³
- 1.8 oz ponzu sauce ⁴

What you need

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

Tools

- fine-mesh sieve
- small saucepan
- medium nonstick skillet

Allergens

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

Nutrition per serving

Calories 830kcal, Fat 41g, Carbs 81g,
Protein 35g



1. Cook rice

Rinse **rice** in a fine-mesh sieve until water runs clear.

In a small saucepan, combine **rice, 1¼ cups water, 1 teaspoon sugar, and ½ teaspoon salt**. Bring to a boil over high heat. Reduce heat to low, cover, and cook until rice is tender and water is absorbed, about 17 minutes. Drizzle with **2 teaspoons vinegar**; keep covered off heat until ready to serve.



4. Make sauce & serve

In a small bowl, stir to combine **mayonnaise, 1 teaspoon each of gochugaru flakes, oil, and water, and a pinch of sugar**. Season to taste with **salt and pepper**. Fluff **rice** with a fork.

Serve **salmon, veggies, scallions, and rice** with **furikake** for sprinkling over top, and with **ponzu and spicy mayo** for drizzling. Enjoy!



2. Prep ingredients

Meanwhile, trim ends from **carrot** and **daikon** (peel, if desired). Halve each crosswise, then cut lengthwise into thin matchsticks.

Peel **cucumber**, if desired. Halve lengthwise and scoop out seeds; then cut lengthwise into thin matchsticks.

Thinly slice **scallions**.



3. Cook salmon

Pat **fish** dry, then season all over with **salt and pepper**.

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



5. ...

Looking for more steps?



6. ...

You won't find them here! Enjoy your Marley Spoon meal!