



Tandoori Salmon & Golden Rice Pilaf

with Cashews & Green Beans



20-30min



2 Servings

Tangy and smoky with a touch of heat, our tandoori spice blend is a shortcut to maximum flavor. Here, we coat salmon fillets with the spice blend and broil the fish alongside simple green beans to charred tender perfection. A flavorful rice pilaf with shallots and sweet currants turns golden with vibrant turmeric, while crunchy cashews, fresh cilantro, and fresh lemon complete this deeply flavorsome Indian-ish dinner.

What we send

- 1 shallot
- 5 oz basmati rice
- ¼ oz turmeric
- ½ oz dried currants
- ½ lb green beans
- 10 oz pkg salmon filets ⁴
- ¼ oz tandoori spice
- 1 oz salted cashews ¹⁵
- ¼ oz fresh cilantro
- 1 lemon

What you need

- butter ⁷
- kosher salt & ground pepper
- olive oil

Tools

- small saucepan
- rimmed baking sheet

Cooking tip

Before cutting the lemon, place it on a flat surface. Roll it a few times under the palm of your hand using medium pressure. This helps loosen up the inside so you have more juice to squeeze!

Allergens

Fish (4), Milk (7), Tree Nuts (15). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 790kcal, Fat 32g, Carbs 83g, Protein 41g



1. Cook rice

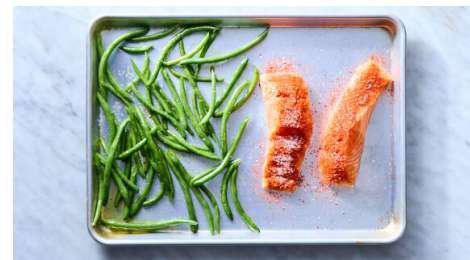
Thinly slice **shallot**. Melt **1 tablespoon butter** in a small saucepan over medium. Add shallots and **a pinch of salt**; cook, stirring, until softened, 3-4 minutes. Add **rice** and **½ teaspoon turmeric**; cook, stirring, until toasted, 2-3 minutes. Add **currants**, **1 ¼ cups water**, and **½ teaspoon salt**; bring to a boil. Cover and cook over low until liquid is absorbed, about 17 minutes.



4. Finish & serve

Add **juice from 1 lemon wedge** to **rice** and fluff with a fork to combine. Season to taste with **salt** and **pepper**.

Serve **tandoori salmon** with **golden rice pilaf** and **green beans** alongside. Sprinkle **cashews** and **cilantro** over top. Serve with **remaining lemon wedges** for squeezing. Enjoy!



2. Prep ingredients

Preheat broiler with a rack in the upper third.

Trim stem ends from **green beans**. Transfer to one side of a rimmed baking sheet; toss with **a drizzle of oil** and season with **salt** and **pepper**.

Pat **salmon** dry; season all over with **tandoori spice** and **a pinch each of salt** and **pepper**.



3. Broil

Place **salmon**, skin-side down, on open side of baking sheet with **green beans** and drizzle with **oil**. Broil until beans are tender and charred in spots and salmon is cooked through, 5-7 minutes (watch closely).

Coarsely chop **cashews** and **cilantro**. Cut **lemon** into wedges.



5. ...

Looking for more steps?



6. ...

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