

DINNERLY



Bulgogi-Glazed Salmon with Garlic Rice & Pickled Cukes



30min



2 Servings

Making cucumber as mouth-watering as salmon? If we can do it, so can you. And if you've never had the pleasure of eating bulgogi, there's no time like the present! The savory, slightly sweet flavors make the salmon the main event, but the *zing* in these cukes might steal the show. Sprinkle some peanuts for more crunch and lay it all on a bed of fluffy, garlicky rice. We've got you covered!

WHAT WE SEND

- 5 oz jasmine rice
- 1 cucumber
- ¼ oz granulated garlic
- 8 oz pkg salmon filets ¹
- 3 oz stir-fry sauce ^{4,5}
- 1 oz salted peanuts ³

WHAT YOU NEED

- neutral oil
- kosher salt & ground pepper
- apple cider vinegar (or white wine vinegar)
- sugar
- butter ²

TOOLS

- small saucepan
- medium nonstick skillet

ALLERGENS

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

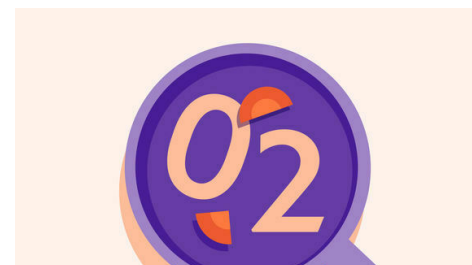
NUTRITION PER SERVING

Calories 850kcal, Fat 45g, Carbs 77g, Protein 33g



1. Cook rice

In a small saucepan, combine **rice**, ½ **teaspoon granulated garlic**, 1¼ **cups water**, and ½ **teaspoon salt**. Bring to a boil. Cover and cook over low heat until rice is tender and liquid is absorbed, about 17 minutes. Keep covered off heat until ready to serve.



2. Pickle cucumber

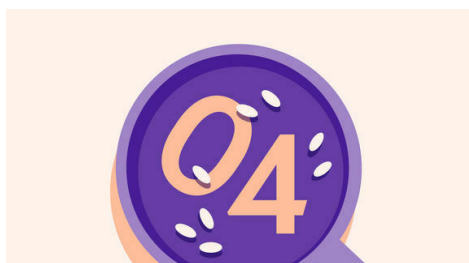
While **rice** cooks, peel **cucumber**, if desired. Slice into thin rounds.

In a medium bowl, whisk together ¼ **teaspoon granulated garlic**, 1 **tablespoon oil**, 2 **teaspoons vinegar**, a **pinch of sugar**, and a **few grinds of pepper**. Add cucumbers and set aside to marinate.



3. SALMON VARIATION

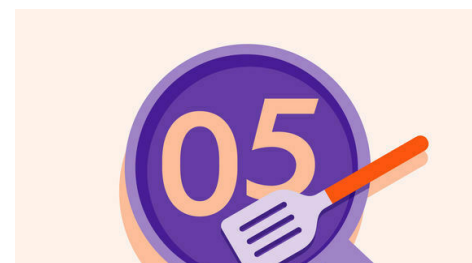
Pat **salmon** dry and season all over with **salt** and **pepper**. Heat 1 **tablespoon oil** in a medium nonstick skillet over medium-high until shimmering. Add salmon, skin-side down; lightly press each filet for 10 seconds. Lower heat to medium; cook until skin is browned and crisp, 4–5 minutes. Flip salmon.



4. Finish salmon & pan sauce

Add ¼ **cup water** and **all of the stir fry sauce** to same skillet. Continue to cook **salmon**, basting with sauce, until just medium, 1 minute more. Transfer salmon to a plate to rest.

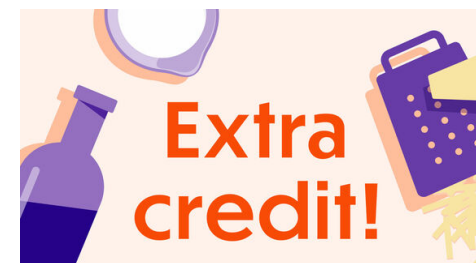
Continue cooking **sauce** until slightly thickened, 1–2 minutes more. Remove skillet from heat and stir 1 **tablespoon butter** into sauce. Season to taste with **salt** and **pepper**.



5. Finish & serve

Roughly chop **peanuts**.

Serve **bulgogi-glazed salmon** over **rice** and **pickled cucumbers** alongside. Spoon **pan sauce** over top and sprinkle with **chopped peanuts**. Enjoy!



6. Add some heat!

Stir some red pepper flakes into your cucumber marinade in step 2, or top your bulgogi dish with a drizzle of sriracha or your favorite hot sauce.