



Salmon Fajita Bowl

with Peppers & Sour Cream



40-50min



2 Servings

Fajitas are a pretty perfect meal—except when you wrap one up and take a bite, only to have the filling fall out of the other end of the tortilla. Enter the fajita bowl. We've combined brown rice, sautéed peppers, and taco-spiced salmon, and top it all off with fresh cilantro and a drizzle of sour cream. You'll get all the flavors of the sizzling dish in each tidy forkful.

What we send

- 5 oz brown rice
- 1 oz sour cream ²
- ¼ oz taco seasoning
- 1 poblano pepper
- 1 bell pepper
- 2 scallions
- ¼ oz fresh cilantro
- garlic
- 10 oz pkg salmon filets ¹

What you need

- kosher salt & ground pepper
- olive oil

Tools

- medium pot
- medium skillet

Cooking tip

Boiling rice in an unmeasured amount of water, then draining it through a fine-mesh sieve eliminates common issues with adding too much water (mushy rice) or too little water (crunchy rice).

Allergens

Fish (1), Milk (2). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 820kcal, Fat 46g, Carbs 64g, Protein 37g



1. Boil rice & prep crema

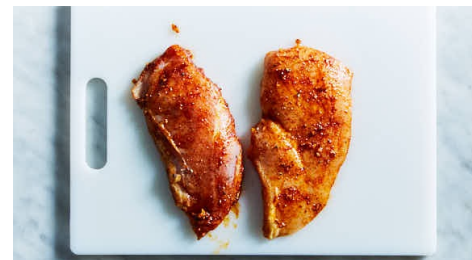
Fill a medium pot with **salted water** and bring to a boil. Add **brown rice** to boiling water and cook (like pasta) until rice is tender, 35–40 minutes. Drain rice; return to pot and cover to keep warm.

In a small bowl, thin **sour cream** by stirring in **1 teaspoon water** at a time, as needed. Season to taste with **salt** and **pepper**; set aside until ready to serve.



4. Cook peppers

Heat **1 tablespoon oil** in a medium skillet over medium-high. Add **poblano and bell peppers, remaining garlic and scallions, and a pinch each of salt and pepper**. Cook, stirring occasionally, until peppers are softened and charred in spots, about 8 minutes (reduce heat if browning too quickly). Transfer to a bowl.



2. Marinate salmon

Finely chop **2 teaspoons garlic**. Pat **salmon** dry.

In a large bowl, stir to combine **taco seasoning, 1 tablespoon oil, 1 teaspoon of the chopped garlic, and ¼ teaspoon pepper**. Add salmon and turn to coat. Set aside to marinate at room temperature until step 5.



5. Cook salmon

Heat **1 tablespoon oil** in same skillet over medium-high. Add **salmon** skin-side down and cook until browned on the bottom, 2–3 minutes. Flip, then return **cooked peppers** to skillet along with **⅓ cup water**. Reduce heat to medium; cover and cook until peppers are tender and salmon is cooked through, about 3 minutes.



3. Prep ingredients

Halve **poblano and bell peppers**, discard stems and seeds, then cut each into 1-inch pieces. Trim **scallions**, then thinly slice. Pick **cilantro leaves** from **stems**; finely chop stems and coarsely chop half of the leaves, keeping remaining leaves whole.

Stir **chopped cilantro stems** and **half of the sliced scallions** into pot with **cooked rice**.



6. Finish & serve

Stir **chopped cilantro leaves** into skillet with **salmon and peppers**. Season to taste with **salt** and **pepper**.

Serve **cilantro rice** topped with **salmon, peppers, and any pan juices**. Spoon **seasoned sour cream** over top, and garnish with **whole cilantro leaves**. Enjoy!