

DINNERLY



Salmon Fajita Rice Bowl with Avocado Crema



ca. 20min



2 Servings

We love you fajitas, but we might just love this bowl more. Because honestly, everything is more delicious when you can pile it into a bowl, smother it with a guac-sour cream combo, and shovel it into your mouth. Do you agree, or do you agree? We thought so. We've got you covered!

WHAT WE SEND

- 5 oz jasmine rice
- 10 oz pkg salmon filets ⁴
- ¼ oz taco seasoning
- 1 red onion
- 2 poblano peppers
- 2 oz guacamole
- 1 oz sour cream ⁷

WHAT YOU NEED

- kosher salt & ground pepper to taste
- red wine vinegar (or vinegar of your choice)
- neutral oil

TOOLS

- small saucepan
- medium nonstick skillet

ALLERGENS

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

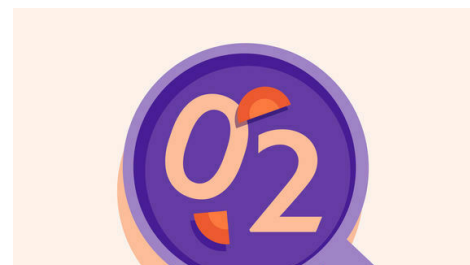
NUTRITION PER SERVING

Calories 840kcal, Fat 42g, Carbs 78g, Protein 37g



1. Cook rice

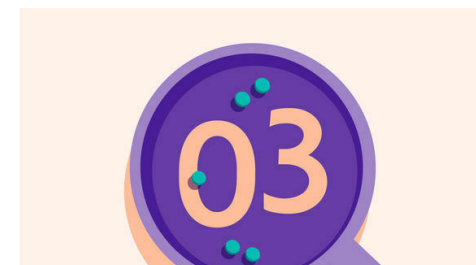
In a small saucepan, combine **rice, 1¼ cups water**, and **½ teaspoon salt**. Bring to a boil over high heat. Cover and cook over low until rice is tender and liquid is absorbed, about 17 minutes. Keep covered off heat until ready to serve.



2. Prep ingredients

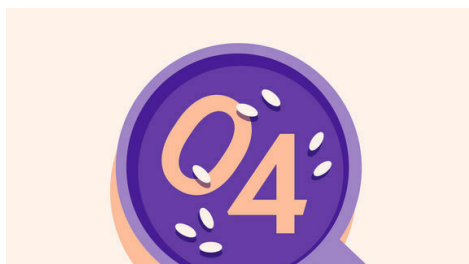
Pat **salmon** dry. In a medium bowl, stir to combine **salmon, half of the taco seasoning**, and **1 teaspoon each of vinegar and oil**; season with **salt** and **pepper**.

Halve **onion** and cut into ½-inch thick slices. Halve **poblano peppers**, discard stems and seeds, then cut into ½-inch wide strips.



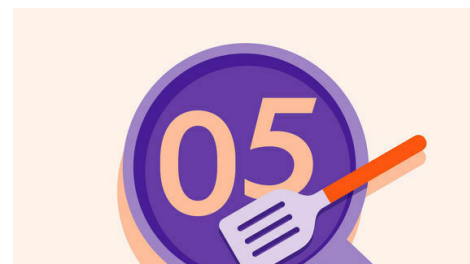
3. SALMON VARIATION

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, about 4 minutes. Flip and cook until just medium, about 1 minute more.



4. Cook onions & peppers

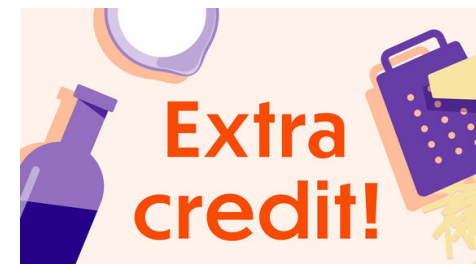
In same skillet, heat **1 tablespoon oil** over medium. Add **onions** and **peppers**. Cook, stirring often, until softened and beginning to char in spots, 10–12 minutes. Add **remaining taco seasoning** and **1 teaspoon vinegar**; cook 1 minute, then remove from heat. Season to taste with **salt** and **pepper**.



5. Make crema & serve

In a small bowl, stir together **guacamole, sour cream**, and **1 teaspoon water**. Season to taste with **salt** and **pepper**.

Serve **salmon** and **fajitas** over **rice** with **avocado crema** dolloped over top. Enjoy!



6. All the toppings!

Add salsa, shredded cheese, cilantro, hot sauce, pickled jalapeños, a squeeze of lime, or whatever else you can think of!