
Ginger Salmon

with Pineapple Salsa



2 Servings

What we send

- 10 oz pkg salmon filets ⁴
- 5 oz jasmine rice
- ¼ oz fresh cilantro
- 1 lime
- 1 red onion
- 1 oz fresh ginger
- 1 jalapeño chile
- 2 (4 oz) pineapple cups

What you need

- olive oil
- sugar
- kosher salt & ground pepper

Tools

Allergens

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

Nutrition per serving

Calories 0kcal

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 heat until rice is tender and water is absorbed, 15-17 minutes. Keep covered off heat until ready to serve.

4. Make Salsa

To a medium bowl, add pineapple, cilantro, 1 1/2 tablespoons lime juice, 2 tablespoons pineapple juice, 1 tsp lime zest, 1 teaspoon grated ginger, red onion, and desired amount of jalapeño. Mix and season to taste with salt.

2. Marinate Salmon

Preheat oven to broil with a rack in the center of the oven. Line a rimmed baking tray with foil. Finely grate ginger (no need to peel). Pat fish dry and season with salt and pepper. To a medium bowl add 1 tablespoon of ginger, 2 teaspoons sugar, and 2 tablespoons of olive oil. Let it marinate for 15 minutes.

5. Cook Salmon

Place salmon on lined baking tray and place on a rack in the center of the oven. Cook until the fish is flaky, about 5-10 minutes. Remove from oven and allow to cool for 5-10 minutes.

3. Prepare Salsa Ingredients

Zest lime and squeeze juice, keeping separate. Drain pineapple, but keep juice reserved. Finely chop cilantro leaves and stems. Trim ends from jalapeño, then thinly slice. Finely chop 1/3 cup of red onions.

6. Serve

Fluff rice with a fork. Serve salmon with rice and pineapple salsa. Enjoy!