



## Japanese BBQ Salmon

with Stir-Fried Veggies & Brown Rice



40-50min



2 Servings

Yakiniku sauce combines the savory and sweet flavors of Japanese cuisine. It's the perfect BBQ-style sauce to coat flaky roasted salmon fillets. The salmon is served alongside crisp sugar snap peas and sweet bell peppers, with chewy brown rice, with a sprinkling of toasty sesame seeds that adds a nutty crunch.



## What we send

- 5 oz brown rice
- garlic
- 1 bell pepper
- 10 oz pkg salmon filets <sup>1</sup>
- ½ lb snap peas
- 1.8 oz yakiniku <sup>2,4,5</sup>
- ¼ oz fresh cilantro
- ¼ oz pkt toasted sesame seeds <sup>4</sup>

## What you need

- kosher salt & ground pepper
- neutral oil
- butter <sup>3</sup>
- apple cider vinegar (or white wine vinegar)
- sugar

## Tools

- medium saucepan
- medium nonstick skillet

## Allergens

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

## Nutrition per serving

Calories 880kcal, Fat 46g, Carbs 78g, Protein 40g



## THIS IS A CUSTOMIZED RECIPE STEP

We've tailored the instructions below to match your recipe choices. Happy cooking!

### 1. Cook rice

Bring a medium saucepan of **salted water** to a boil over high heat. Add **rice** and boil (like pasta!), stirring occasionally, until just tender, 35–40 minutes. Drain in a fine-mesh sieve. Return to saucepan off heat. Keep covered until ready to serve.



### 4. Sear salmon

Wipe out skillet, if necessary. Heat **1 tablespoon oil** in same skillet over medium-high. Reduce heat to medium, then add **salmon filets**, flesh side down. Cook until salmon is golden brown on the bottom, 3–4 minutes.



### 2. Prep ingredients

Meanwhile, finely chop **1 teaspoon garlic**.

Halve **pepper**, discard stem and seeds, and cut crosswise into ½-inch thick strips.

Pat **salmon** dry, then season all over with **salt** and **pepper**.



### 5. Finish & glaze salmon

Flip **salmon**, then pour **yakiniku sauce** and **½ cup water** into skillet. Bring sauce to a simmer over medium-high, and cook, spooning sauce over salmon, until salmon is medium and sauce is thickened, 2–3 minutes (or longer if desired).



### 3. Stir-fry veggies

Heat **2 teaspoons oil** in a medium nonstick skillet over medium-high. Add **peppers** and **a pinch each of salt and pepper**. Cook, stirring occasionally, until peppers are slightly softened, about 3 minutes. Add **snap peas** and **chopped garlic**, and cook until snap peas are bright green and tender, 1–2 minutes. Transfer veggies to a bowl. Cover to keep warm until ready to serve.



### 6. Season rice & serve

Coarsely chop **cilantro leaves and stems**. Add half of the cilantro, **2 tablespoons butter**, **1 tablespoon vinegar**, and **2 teaspoons sugar** to saucepan with rice, stirring until butter melts. Serve **salmon** and **veggies** over **rice** with **yakiniku sauce** spooned over top. Sprinkle with **sesame seeds** and **remaining cilantro**. Enjoy!