



Coconut-Gochujang Salmon

with Sautéed Summer Veggies



30-40min



2 Servings

Coconut and gochujang never fail in the flavor department, so why not have them join forces? Rich coconut milk flavors jasmine rice and a gochujang sauce to complement tender salmon filets. A sautéed medley of shiitake mushrooms, corn, and snap peas cozies up to the fish and rice served with furikake, crispy ginger, and cilantro.

What we send

- 13.5 oz can coconut milk ⁴
- 5 oz jasmine rice
- 2 oz shiitake mushrooms
- 4 oz snap peas
- 1 ear of corn
- 1 piece fresh ginger
- garlic
- 1 oz gochujang ³
- 10 oz pkg salmon filets ¹
- ¼ oz fresh cilantro
- ¼ oz furikake ²

What you need

- sugar
- kosher salt & ground pepper
- white wine vinegar (or red wine vinegar)
- neutral oil

Tools

- medium saucepan
- microwave
- medium nonstick skillet

Allergens

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

Nutrition per serving

Calories 1080kcal, Fat 62g, Carbs 90g, Protein 40g



1. Make coconut rice

Whisk **coconut milk** until smooth so that solids re-incorporate into the liquid. In a medium saucepan, combine **rice, ¾ cup coconut milk, ½ cup water, and 1 teaspoon each of sugar and salt**. Cover and bring to a boil, then reduce heat to a simmer and cook until water is absorbed, 17-20 minutes. Remove from heat and keep covered until ready to serve.



4. Cook veggies

Heat **1 tablespoon of the ginger oil** in a medium nonstick skillet over medium-high. Add **mushrooms** and cook until just softened, 2-3 minutes. Add **corn** and **snap peas**. Cook, stirring frequently, until veggies are just softened, 3-5 minutes more.

Add **garlic** and cook until fragrant, 1 minute more. Transfer to a bowl and cover to keep warm. Wipe skillet and reserve.



2. Prep ingredients

Thinly slice **mushrooms**. Halve **snap peas**, if desired. Remove **corn kernels** from cob. Peel and slice **ginger** into very thin matchsticks. Finely chop **2 teaspoons garlic**.

In a bowl, whisk to combine **½ cup coconut milk, 1 teaspoon gochujang** (or more, depending on heat preference), **1 teaspoon each of vinegar and sugar**, and **a pinch of salt**.



5. Cook salmon

Pat **salmon** dry; season with **salt** and **pepper**.

Heat **remaining ginger oil** and **1 tablespoon neutral oil** in reserved skillet over medium-high. Add **salmon**, skin-side down. Firmly press each filet with the back of a spatula, 10 seconds. Cook, occasionally pressing gently on filets, until skin is well browned and very crisp and fish is almost cooked through, 4-5 minutes.



3. Make ginger oil

In a microwave-safe bowl, cover **ginger sticks** with enough **neutral oil** so that ginger is just covered. Microwave until just browned, 1-3 minutes, stirring after each minute.

Using a fork, transfer **crispy ginger** to a paper towel. Reserve **ginger oil**.



6. Finish

Reduce heat to medium. Flip **salmon** and immediately add **coconut gochujang sauce**. Cook until fish is just medium, 1-2 minutes more.

Coarsely chop **cilantro leaves**, discarding stems. Fluff **rice** with a fork and top with **veggies** and **fish**. Spoon **coconut sauce** over **fish** and garnish with **furikake**. Finish with **crispy ginger** and **cilantro leaves**. Enjoy!