



Japanese BBQ Salmon

with Stir-Fried Veggies & Rice



20-30min



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 fluffy jasmine rice, with a sprinkling of toasty sesame seeds that adds a nutty crunch.

What we send

- 5 oz jasmine rice
- garlic
- 1 bell pepper
- 10 oz pkg salmon filets ¹
- 4 oz snap peas
- 1.8 oz yakiniku ^{3,4,5}
- ¼ oz fresh cilantro
- ¼ oz pkt toasted sesame seeds ³

What you need

- kosher salt & ground pepper
- neutral oil
- butter ²
- apple cider vinegar (or white wine vinegar)
- sugar

Tools

- small saucepan
- medium nonstick skillet

Allergens

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

Nutrition per serving

Calories 870kcal, Fat 45g, Carbs 79g, Protein 38g



1. Cook rice

In a small saucepan, combine **rice**, **1¼ cups water**, and **½ teaspoon salt**. Bring to a boil over high heat, then cover and cook over low until rice is tender and water is absorbed, about 17 minutes.

Remove from heat and keep covered until ready to serve.



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**.



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.



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 fillets**, flesh side down. Cook until salmon is golden brown on the bottom, 3-4 minutes.



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).



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!