

# DINNERLY



## Salmon Moqueca (Brazilian Fish Stew) with Jasmine Rice



40-50min



2 Servings

The sun-kissed shores of Brazil feel a touch closer once a piping hot bowl of moqueca hits the table. We've got you covered!

### WHAT WE SEND

- 12 oz cauliflower rice
- 8 oz pkg salmon filets <sup>1</sup>
- 1 lime
- 1 yellow onion
- 1 plum tomato
- ¼ oz fresh cilantro
- 2 (¾ oz) coconut milk powder <sup>2,3</sup>
- ¼ oz hondashi <sup>1</sup>

### WHAT YOU NEED

- kosher salt & ground pepper
- garlic
- olive oil
- sugar

### TOOLS

- small saucepan
- medium skillet

### ALLERGENS

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

### NUTRITION PER SERVING

Calories 740kcal, Fat 35g, Carbs 73g, Protein 32g



#### 1. Cook rice

In a small saucepan, combine **rice** and **1¼ cups water**; bring to a boil over high heat. Cover and cook over low heat until rice is tender and water is absorbed, 17–20 minutes. Keep covered off heat until ready to serve.



#### 2. Prep ingredients

Pat **salmon** dry. Using a sharp knife, remove skin from filets and discard; cut flesh into 1-inch pieces. Into a medium bowl, juice **half of the lime**. Add **salmon**; season with **salt** and **pepper**. Set aside.

Thinly slice **half of the onion** (save rest for own use). Finely chop **1 large garlic clove**. Cut **tomato** into ¼-inch pieces. Finely chop **cilantro leaves and stems**.



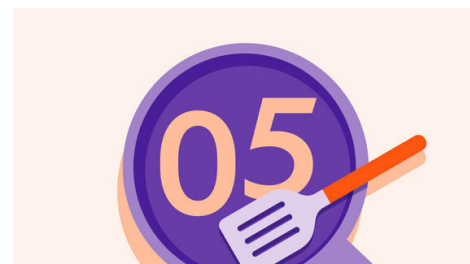
#### 3. Begin broth

In a medium skillet, heat **2 tablespoons oil** over medium. Add **onions** and **a pinch of salt**. Cook, stirring occasionally, until onions are softened and translucent, 4–5 minutes. Add **garlic** and cook until fragrant, about 1 minute. Add **tomatoes** and **a pinch of salt**; cook until softened and just starting to break down, 2–3 minutes.



#### 4. Simmer broth

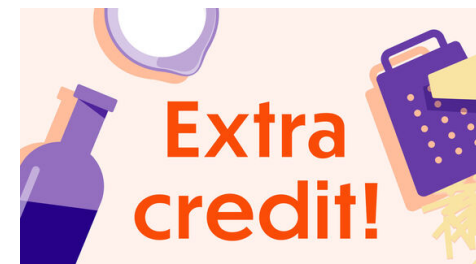
Add **coconut milk powder**, **1 teaspoon hondashi**, **½ teaspoon sugar**, and **1 cup water** to skillet; bring to a boil. Simmer on medium heat, stirring occasionally, until broth is lightly thickened, 8–10 minutes. Season to taste with **salt** and **pepper**.



#### 5. Cook fish & serve

Lower heat to medium-low and add **salmon** to skillet (discard juices in bowl). Cover and cook until fish is just cooked through, stirring halfway through, 4–5 minutes. Remove from heat and stir in **cilantro**. Cut **remainder of lime** into wedges.

Serve **salmon moqueca** with **rice** and **lime wedges**. Enjoy!



#### 6. Rate your plate!

When you rate your meals we can give you more of the flavors you love. Tell us what you thought of this recipe on the app or website.