



Teriyaki Salmon Poke Bowl

with Carrot-Ginger Salad & Sushi Rice



30-40min



2 Servings

Poke bowls, a Hawaiian dish typically made with raw fish served over sushi rice, has taken on many new forms and flavors. This recipe kicks it up a notch by merging teriyaki and poke. Succulent salmon is crisped to perfection and brushed with teriyaki sauce. The fish is served with a fresh carrot, edamame and ginger salad, quick pickled cucumbers and sushi rice.

What we send

- 5 oz sushi rice
- 3 oz carrots
- 2½ oz edamame ²
- 2 scallions
- 1 cucumber
- 1 piece fresh ginger
- 1 oz rice vinegar
- 10 oz pkg salmon filets ¹
- 2 oz teriyaki sauce ^{2,3}

What you need

- kosher salt & ground pepper
- sugar
- neutral oil

Tools

- small saucepan
- box grater
- medium nonstick skillet

Allergens

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

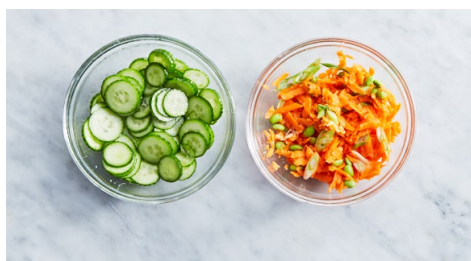
Nutrition per serving

Calories 750kcal, Fat 28g, Carbs 83g, Protein 40g



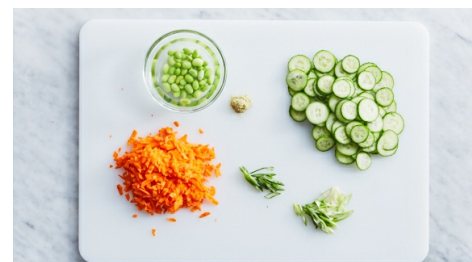
1. Make rice

Rinse **rice** in a fine-mesh sieve until water runs clear. Drain well and transfer to a small saucepan. Add **1 cup water** and **½ teaspoon salt**. Bring to a boil over high heat. Reduce heat to low, cover, and cook until rice is tender and water is absorbed, about 17 minutes. Keep covered off heat



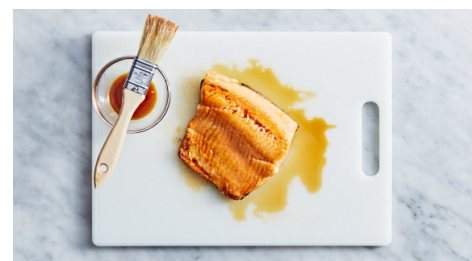
4. Make salads

Drain **edamame**. In a medium bowl, combine **carrots, edamame, scallion whites and light greens, ginger, and 2 tablespoons dressing**. Season to taste with **salt**. In a small bowl, toss **cucumbers** with **2 tablespoons dressing**. Season to taste with **salt**.



2. Prep ingredients

Peel **carrots** and grate on large holes of box grater. In a small bowl, cover **edamame** with **hot water** and let stand 5 minutes. Trim ends from **scallions**, then thinly slice on the diagonal, keeping dark greens separate. Thinly slice **cucumbers** into rounds. Peel and finely grate **1 teaspoon ginger** (save rest for own use).



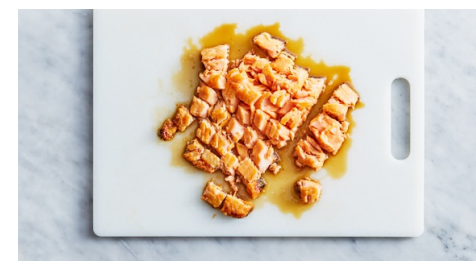
5. Cook fish

Heat **1 teaspoon oil** in a medium nonstick skillet over medium-high. Add **fish**, skin-side down; lightly press each filet for 10 seconds. Lower heat to medium; cook until skin is browned and crisp, 4-5 minutes. Flip and cook until just medium, about 1 minute more. Transfer **fish** to cutting board, skin-side-down. Brush top of fish filets with **teriyaki sauce**.



3. Make dressing

In a medium bowl, combine **rice vinegar, 2 teaspoons oil, and 1½ teaspoons sugar**. Season to taste with **salt**.



6. Serve

Pour **remaining dressing** over **rice** and stir until absorbed. Cut **fish** into ½-inch pieces; drizzle with **remaining teriyaki sauce**. Spoon **rice** into 2 bowls. Making individual piles, top with **fish, carrot-edamame salad, and cucumber salad** (drizzle any **remaining dressing** from the bowl over the rice). Garnish with **reserved scallion greens**. Enjoy!