



Sheet pan Mojo Salmon

with Roasted Brussels Sprouts & Salsa Fresca



30-40min



2 Servings

Mojo sauce, a Cuban classic, is full of vibrant citrus flavor, thanks to fresh orange juice and zest. We use the refreshing combination as a marinade for salmon fillets before roasting alongside Brussel sprouts, onions, and orange wedges. We serve the fish and veggies with hearty quinoa and brown rice blend, and fresh tomato-cilantro salsa. Don't forget to squeeze some of the roasted orange wedges on top!

What we send

- 5 oz quick-cooking brown rice
- 3 oz tri-color quinoa
- 1 orange
- garlic (use 1 large clove)
- ¼ oz fresh cilantro
- 1 medium red onion
- ½ lb Brussels sprouts
- ground cumin (use 1 tsp)
- 10 oz pkg salmon fillets ⁴
- 1 plum tomato

What you need

- kosher salt & ground pepper
- olive oil
- white wine vinegar (or red wine vinegar) ¹⁷

Tools

- rimmed baking sheet
- large saucepan
- fine-mesh sieve

Allergens

Fish (4), Sulphites (17). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 770kcal, Fat 39g, Carbs 69g, Protein 41g



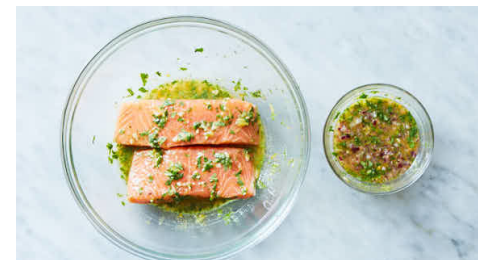
1. Cook grains

Preheat oven to 450°F with a rack in the upper third. Place a rimmed baking sheet in oven to preheat. Bring a large saucepan of **salted water** to a boil. Add **rice** to boiling water and cook (like pasta) for 7 minutes. Add **quinoa** and boil rice and quinoa together until both are tender, about 17 minutes more. Drain and return grains to saucepan. Cover to keep warm.



2. Prep ingredients

Finely grate **1 teaspoon orange zest** and squeeze **⅓ cup orange juice** into a medium bowl; cut any remaining orange into wedges. Peel and finely chop **1 teaspoon garlic**. Finely chop **cilantro leaves and stems** together. Halve and peel **onion**; finely chop 3 tablespoons, then cut remaining onion into 1-inch pieces. Trim **Brussels sprouts**, then halve.



3. Marinate salmon

To the bowl with **orange zest and juice**, add **garlic, cilantro, 1½ tablespoons oil, 1 tablespoon vinegar**, and **1 teaspoon of the cumin**. Season to taste with **salt** and **pepper**. Spoon **⅓ cup of the marinade** into a small bowl and add finely chopped onions; reserve for step 4. Add **salmon** to bowl with remaining marinade, rubbing to coat. Let marinate until step 5.



4. Cook veggies & make salsa

On the preheated baking sheet, carefully toss **Brussels sprouts** and **remaining onions** with **1 tablespoon oil**; season with **salt** and **pepper**. Roast on upper oven rack until slightly softened and lightly browned in spots, about 5 minutes. Quarter **tomato**, then cut into ¼-inch pieces; add to bowl with **reserved marinade**, and toss to combine.



5. Roast salmon

Spread **vegetables** to outer edges of baking sheet. Lightly drizzle **oil** in the center of baking sheet. Place **salmon**, skin side down, on baking sheet along with orange wedges, discarding marinade. Roast on center oven rack until vegetables are tender and salmon is cooked through, 6–7 minutes for medium.



6. Serve

Spoon **half of the cooked grains** onto plates (save rest for own use). Serve **salmon** over **grains** with **salsa** and **pan juices** over top. Serve **Brussels sprouts** and **onions** alongside with **roasted orange wedges** for squeezing over. Enjoy!