



Vietnamese Caramel Salmon

with Coconut Rice, Bok Choy & Pickled Chiles



30-40min



2 Servings

Vietnamese cuisine masterfully blends sweet, savory, spicy, tangy, and bitter flavors. Here we brush flaky salmon with homemade caramel sauce made with sugar, coconut water, garlic, scallions, and fish sauce. Once broiled, the fillets develop a caramelized crust. It's the perfect sticky, flaky contrast to jasmine rice and steamed bok choy. A quick-pickled Fresno chile garnish provides a tangy-spicy heat.

What we send

- 1 Fresno chile
- 5 oz jasmine rice
- ¾ oz pkt coconut milk powder ^{7,15}
- ½ lb bok choy
- garlic
- 1 oz scallions
- 10 oz pkg salmon fillets ⁴
- 11 oz coconut water ¹⁵
- 2 (½ oz) fish sauce ⁴

What you need

- apple cider vinegar (or white wine vinegar)
- ½ c plus 2 Tbsp and 2 tsp sugar
- kosher salt & ground pepper
- neutral oil
- unsalted butter ⁷

Tools

- microwave
- 2 small saucepans
- rimmed baking sheet

Cooking tip

Capsaicin is the heat source in peppers, and it's concentrated in the seeds and white pith. For less spice, remove and discard the seeds before pickling the pepper.

Allergens

Fish (4), Milk (7), Tree Nuts (15). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 1130kcal, Fat 33g, Carbs 144g, Protein 42g



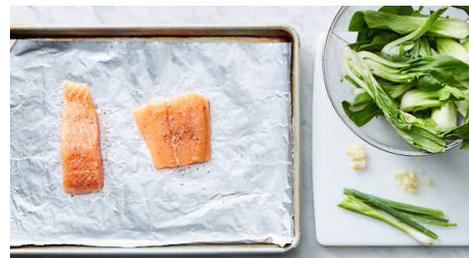
1. Pickle chile & cook rice

Trim stem from **chile**; thinly slice. In a microwave-safe bowl, combine **chiles, 3 tablespoons vinegar, 2 tablespoons sugar, and 1 teaspoon salt**. Microwave until chiles are crisp-tender, 30-60 seconds. Chill until step 6. In a small saucepan, combine **rice, coconut milk powder, 1¼ cups water, 2 teaspoons sugar, and ½ teaspoon salt**. Bring to a boil. Cover; cook over low, 10 minutes.



4. Make caramel

In a measuring cup, combine **½ cup coconut water and all of the fish sauce**. In a 2nd small saucepan, combine **½ cup sugar and ¼ cup water**. Cook over medium-high heat, without stirring but swirling saucepan occasionally, until caramel is deep amber, 5-8 minutes. Remove from heat; immediately, carefully whisk in **coconut water mixture, scallion halves, and crushed garlic clove**.



2. Prep ingredients

Halve **bok choy** lengthwise, cut each into 3 wedges, and rinse well under cold water to remove any grit. Finely chop **1 teaspoon garlic**; crush **1 large garlic clove**. Halve **1 scallion** lengthwise (set remaining scallions aside until step 6). Pat **salmon** dry; season all over with **salt and pepper**. Transfer salmon, skin side down, to an **oiled**, foil lined-baking sheet.



5. Broil salmon

Preheat broiler with a rack in the top position. Return **caramel** in saucepan to high heat; cook until thickened and coats the back of a spoon, 4-8 minutes. Brush **salmon flesh** with some of the caramel. Broil on top oven rack until salmon is well browned, caramelized, and just cooked through, 3-5 minutes (watch closely as broilers vary). Discard **scallion and garlic** from remaining caramel.



3. Steam bok choy

Once **rice** has cooked for 10 minutes, place **bok choy** on top of rice, evenly sprinkle **chopped garlic** over top, and season with **salt and pepper**. Cover and cook over low heat until bok choy is bright green and crisp-tender, rice is tender, and liquid is absorbed, about 7 minutes more. Keep rice and bok choy covered until ready to serve.



6. Finish & serve

Whisk **2 tablespoons cold butter** into **remaining caramel**. Thinly slice remaining scallion dark greens (save whites for own use). Place **bok choy and salmon** on plates. Fluff **rice** with a fork. Serve **rice** alongside **bok choy and salmon** with **some of the caramel** spooned over **salmon**. Garnish with **scallion dark greens** and **pickled chiles**. Enjoy!