

Teriyaki-Glazed Salmon

with Brown Rice, Red Pepper & Salt and Pepper Cucumbers

This Asian-inspired salmon dish is sure to please everyone at the table. We're cooking brown rice with garlic and scallions for an aromatic touch and stirring in ginger-sautéed red pepper to add gorgeous color to each bowl. Marinating tender salt and pepper cucumbers in rice vinegar and sesame oil is an easy way to balance the richness of our salmon, basted with savory-sweet teriyaki sauce. Together with a sprinkling of chopped peanuts, they provide pops of crunch with every bite.



Blue Apron Wine Pairing

Ombra del Tempio Nero d'Avola, 2014



Ingredients

- 4 Skin-On Salmon Fillets
- 1 Cup Brown Rice
- 3 Cloves Garlic
- 2 Salt and Pepper Cucumbers
- 2 Scallions
- 1 Red Pepper

Knock Knacks

- 3 Tablespoons Peanuts
- 3 Tablespoons Teriyaki Sauce
- 2 Tablespoons Sesame Oil
- 1 1-Inch Piece Ginger
- 1 Tablespoon Rice Vinegar

Makes: 4 servings | **Calories:** about 725 per serving

Prep Time: 15 minutes | **Cook Time:** 30-40 minutes



For cooking tips & tablet view, visit blueapron.com/recipes/fp324

Recipe #324

1



Prepare the ingredients & marinate the cucumbers:

Wash and dry the fresh produce. Small dice the cucumbers; place in a large bowl with the **vinegar** and **sesame oil**. Season with salt and toss to coat. Set aside to marinate, stirring occasionally, for at least 10 minutes. Peel and finely chop the garlic and ginger. Cut off and discard the root ends of the scallions; thinly slice the scallions, separating the white bottoms and green tops. Cut out and discard the stem, ribs and seeds of the pepper; small dice. Roughly chop the peanuts.

2



Cook the rice:

In a small pot, heat 2 teaspoons of olive oil on medium-high until hot. Add the **garlic** and **white bottoms of the scallions**; season with salt and pepper. Cook, stirring frequently, 1 to 2 minutes, or until softened and fragrant. Add the **rice**, **2 cups of water** and **a big pinch of salt and pepper**. Heat to boiling on high. Once boiling, cover and reduce the heat to low. Cook 25 to 30 minutes, or until the water has been absorbed and the rice is tender. Remove from heat and fluff the cooked rice with a fork.

3



Cook the pepper:

Once the rice has cooked for about 20 minutes, in a large pan (nonstick, if you have one), heat 1 tablespoon of olive oil on medium-high until hot. Add the **pepper** and **ginger**; season with salt and pepper. Cook, stirring occasionally, 2 to 3 minutes, or until softened. Transfer to the bowl of **marinated cucumbers**. Wipe out the pan.

4



Cook the salmon:

While the rice continues to cook, pat the **salmon fillets** dry with paper towels; season on both sides with salt and pepper. In the pan used to cook the pepper, heat 1 tablespoon of olive oil on medium-high until hot. Add the seasoned fillets, skin sides down. Cook 2 to 3 minutes on the first side, or until lightly browned. Flip and add the **teriyaki sauce**. Cook, occasionally spooning the sauce over the fillets, 2 to 3 minutes, or until browned and cooked to your desired degree of doneness. Remove from heat.

5



Finish the rice:

To the bowl of **marinated cucumbers and pepper**, add the **cooked rice** and **half the green tops of the scallions**; stir to thoroughly combine. Season with salt and pepper to taste.

6



Plate your dish:

Divide the **finished rice** between 4 dishes. Top with the **cooked salmon fillets** and the **sauce from the pan**. Garnish with the **peanuts** and **remaining green tops of the scallions**. Enjoy!