

# Seared Salmon & Chestnut-Butter Sauce

*with Carrots, Spinach & Rice*

Chestnuts, with their subtle sweetness, are a true cool-weather treat. We're using them here to make a simple, delicious pan sauce, along with butter and tangy verjus blanc (the juice of young white wine grapes). It's a wonderful accompaniment to our crispy-skinned salmon and hearty bed of rice tossed with sautéed carrots, spinach and a touch of sour cream for richness.

## Blue Apron Wine Pairings

Viale Sangiovese, 2015

Hilliard Bruce Pinot Noir, 2013



## Ingredients

- 4 Skin-On Salmon Fillets
- $\frac{3}{4}$  Cup Long Grain White Rice
- 4 Ounces Spinach
- 2 Carrots
- 2 Scallions

## Knock Knocks

- 4 Tablespoons Butter
- 2 Tablespoons Roasted, Peeled Chestnuts
- $\frac{1}{4}$  Cup Sour Cream
- $\frac{1}{4}$  Cup Verjus Blanc

**Makes:** 4 servings

**Prep Time:** 10 minutes | **Cook Time:** 35-45 minutes



# Instructions

For cooking tips & tablet view, visit [blueapron.com/recipes/fp380](https://blueapron.com/recipes/fp380)

1



## Cook the rice:

In a medium pot, combine the **rice**, a **big pinch of salt** and **1½ cups of water**; heat to boiling on high. Once boiling, cover and reduce the heat to low. Cook 12 to 14 minutes, or until the water has been absorbed and the rice is tender. Remove from heat and fluff the cooked rice with a fork.

2



## Prepare the ingredients:

While the rice cooks, wash and dry the fresh produce. Peel the carrots; thinly slice on an angle. Cut off and discard the root ends of the scallions; thinly slice on an angle, separating the white bottoms and green tops. Roughly chop the chestnuts.

3



## Cook & drain the spinach:

While the rice continues to cook, in a large pan (nonstick, if you have one), heat 1 teaspoon of olive oil on medium-high until hot. Add the **spinach**; season with salt and pepper. Cook, stirring occasionally, 1 to 2 minutes, or until wilted. Transfer to a strainer; hold or rest over a bowl. Using a spoon, press down on the cooked spinach to release as much liquid as possible; discard the liquid. Transfer to a cutting board and roughly chop. Wipe out the pan.

4



## Cook the carrots & finish the rice:

In the same pan, heat 2 teaspoons of olive oil on medium-high until hot. Add the **carrots**; season with salt and pepper. Cook, stirring occasionally, 4 to 5 minutes, or until slightly softened. Add the **white bottoms of the scallions**. Cook, stirring occasionally, 1 to 2 minutes, or until softened and fragrant. Transfer the cooked carrots and **chopped spinach** to the pot of **cooked rice**. Stir in the **sour cream**; season with salt and pepper to taste. Set aside in a warm place. Wipe out the pan.

5



## Cook the salmon:

Pat the **salmon fillets** dry with paper towels; season with salt and pepper on both sides. In the same pan, heat 1 tablespoon of olive oil on medium-high until hot. Add the seasoned fillets, skin sides down. Cook 3 to 5 minutes on the first side, or until the skin is crispy. Flip and add the **butter**. Cook, occasionally spooning the butter over the fillets, 1 to 2 minutes, or until the butter is lightly browned and the salmon is cooked to your desired degree of doneness. Leaving the butter in the pan, transfer the cooked fillets to a paper towel-lined plate.

6



## Make the sauce & plate your dish:

Add the **chestnuts** and **verjus** to the pan of reserved butter. Cook on medium-high, occasionally stirring and swirling the pan, 30 seconds to 1 minute, or until thoroughly combined. Turn off the heat. Season with salt and pepper to taste. Divide the **finished rice** between 4 dishes. Top with the **cooked salmon fillets** and sauce. Garnish with the **green tops of the scallions**. Enjoy!