

Orange & Soy-Glazed Salmon

with Mushroom & Red Choi Fried Rice

Our delectable fried rice features two special ingredients: light soy sauce and red choy. Light soy sauce, or “usukuchi,” is a Japanese variety with a hint of sweetness. It’s often used in dishes where preserving the natural color of the ingredients is important (here, “light” refers to its hue). We’re using it to season our fried rice, which showcases red choy, a type of bok choy with brilliant crimson leaves. We’re also using a bit of it as the base for our gingery pan sauce made with fresh orange juice—a bright, refreshing contrast to the richness of our salmon fillets.

Blue Apron Wine Pairings

Vinum Riesling, 2015

Blue Quail Riesling, 2015



Ingredients

- 4 Skin-On Salmon Fillets
- 1 Cup Jasmine Rice
- 4 Ounces Cremini Mushrooms
- 3 Cloves Garlic
- 2 Scallions
- 1 Head Red Choy
- 1 Navel Orange

Knick Knacks

- 1 1-Inch Piece Ginger
- ¼ Cup Light Soy Sauce

Makes: 4 servings

Prep Time: 15 minutes | **Cook Time:** 35–45 minutes

Instructions

For cooking tips & tablet view, visit blueapron.com/recipes/fp397

1



Cook the rice:

In a medium pot, combine the **rice** and **2 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. Thinly slice the mushrooms. Cut off and discard the root end of the red choy; thinly slice the stems and leaves. Cut off and discard the root ends of the scallions; thinly slice, separating the white bottoms and green tops. Peel and mince the garlic and ginger. Halve the orange; squeeze the juice into a bowl, straining out the seeds.

3



Start the fried rice:

In a large pan (nonstick, if you have one), heat 1 tablespoon of olive oil on medium-high until hot. Add the **mushrooms** and cook, stirring occasionally, 4 to 6 minutes, or until lightly browned. Add the **white bottoms of the scallions**, **half the garlic** and **half the ginger**. Cook, stirring occasionally, 30 seconds to 1 minute, or until fragrant. Add the **red choy**. Cook, stirring frequently, 2 to 3 minutes, or until slightly softened and the leaves have wilted.

4



Finish the fried rice:

Add the **cooked rice** and $\frac{3}{4}$ of the **soy sauce** to the pan. Cook, stirring frequently, 2 to 3 minutes, or until thoroughly combined. Season with salt and pepper to taste. Transfer to a serving dish and set aside in a warm place. Wipe out the pan.

5



Cook the salmon:

Pat the **salmon fillets** dry with paper towels and season with salt and pepper. In the same pan, heat 1 tablespoon of 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 browned and crispy. Flip and cook 1 to 2 minutes, or until browned and cooked to your desired degree of doneness. Leaving any browned bits (or fond) in the pan, transfer to a plate. Turn off the heat.

6



Make the sauce & serve your dish:

Add the **remaining garlic** and **remaining ginger** to the pan of reserved fond. Cook on medium-high, stirring occasionally, 30 seconds to 1 minute, or until fragrant. Add the **orange juice**, **remaining soy sauce** and $\frac{1}{4}$ cup of **water**. Cook, stirring occasionally, 30 seconds to 1 minute, or until well combined. Add the **cooked salmon fillets**; cook, spooning the sauce over the fillets, 1 to 2 minutes, or until the sauce is slightly reduced in volume. Transfer the fillets and sauce to the serving dish of **finished fried rice**. Garnish with the **green tops of the scallions**. Enjoy!