

Orange & Soy-Glazed Salmon

with Mushroom & Bok Choy Rice

Tonight, our delectable rice is seasoned with a special ingredient: light soy sauce, or “usukuchi,” a Japanese variety with a hint of sweetness. Its name refers to its lighter appearance, which allows our bok choy to retain its beautiful color. (Chefs, depending on what’s freshest near you, your bok choy may have either red or green leaves.) We’re also using a bit of the soy sauce as the base for our gingery pan sauce, made with fresh orange juice—a bright, refreshing contrast to the salmon.

Blue Apron Wine Pairings

Vinum Riesling, 2015

Blue Quail Riesling, 2015



Ingredients

- 4 Skin-On Salmon Fillets
- 1 Cup Jasmine Rice
- 3 Cloves Garlic
- 2 Scallions
- 1 Head Bok Choy
- 1 Navel Orange
- ½ Pound Cremini Mushrooms

Knick Knacks

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

Makes: 4 servings

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



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 ends of the scallions; thinly slice, separating the white bottoms and green tops. Peel and mince the garlic and ginger. Cut off and discard the root end of the bok choy; thinly slice the leaves and stems. Halve the orange; squeeze the juice into a bowl, straining out any seeds.

3



Cook the vegetables:

In a large pan (nonstick, if you have one), heat 2 tablespoons 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 frequently, 30 seconds to 1 minute, or until fragrant. Add the **bok choy**; season with salt and pepper. Cook, stirring frequently, 2 to 3 minutes, or until slightly softened and the leaves have wilted.

4



Finish the rice:

Add the **cooked rice** and **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 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 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.

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 frequently, 30 seconds to 1 minute, or until fragrant. Add the **orange juice**, **remaining soy sauce** and **1/4 cup of water**. Cook, stirring frequently, 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 rice**. Garnish with the **green tops of the scallions**. Enjoy!