

Salmon & Cilantro-Lime Rice

with Peach & Corn Salsa

PREP TIME: 15 minutes

COOK TIME: 20-30 minutes

SERVINGS: 2

This recipe celebrates the best of quick, easy summer cooking. To accompany rich pan-seared salmon, we're preparing a homemade salsa with corn—sautéed for just a few minutes to highlight its fresh flavor—and a summertime favorite: peach. This duo is balanced out by a spicy serrano pepper (be sure to use only as much as you'd like!). Fluffy rice mixed with lime zest and cilantro provides cooling, herbal contrast.



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Crisp & Minerally

Serve a bottle with this symbol for a great pairing.



Ingredients



2
SKIN-ON SALMON
FILLETS



1/2 cup
JASMINE RICE



1
PEACH



1
LIME



1 ear of
CORN



1 bunch
CILANTRO

Did You Know?
Stone fruits like
peaches, plums,
and almonds
belong to the
rose family.

KNICK KNACKS:



1
SHALLOT



1
SERRANO PEPPER



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1 Prepare the ingredients:

- ☐ Wash and dry the fresh produce.
- ☐ Remove and discard the corn husks and silks. Cut the corn kernels off the cob; discard the cob.
- ☐ Peel the shallot and mince to get 2 tablespoons (you may have extra).
- ☐ Pit and small dice the peach.
- ☐ Roughly chop the cilantro leaves and stems.
- ☐ Using a peeler, remove the green rind of the lime, avoiding the white pith; mince the rind to get 2 teaspoons of zest (or use a zester). Quarter the lime.
- ☐ Cut off and discard the stem end of the pepper; thinly slice into rounds. Thoroughly wash your hands immediately after handling the pepper.



2 Cook the rice:

- ☐ In a small pot, combine the **rice**, a **big pinch of salt**, and **1 cup 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. Turn off the heat and fluff the cooked rice with a fork. Set aside in a warm place.

3 Cook the vegetables:

- ☐ While the rice cooks, in a medium pan (nonstick, if you have one), heat 1 tablespoon of olive oil on medium-high until hot. Add the **corn**. Cook, without stirring, 2 to 3 minutes, or until lightly browned. Season with salt and pepper.
- ☐ Add the **shallot** and **as much of the pepper as you'd like**, depending on how spicy you'd like the dish to be; season with salt and pepper. Cook, stirring occasionally, 1 to 2 minutes, or until slightly softened and fragrant. Transfer to a large bowl. Wipe out the pan.



4 Cook the salmon:

- ☐ While the rice continues to cook, 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, skinless side down. Cook 4 to 5 minutes on the first side, or until browned. Flip and cook 1 to 2 minutes, or until lightly browned and cooked to your desired degree of doneness. Turn off the heat.

5 Make the salsa:

- ☐ While the salmon cooks, to the bowl of **cooked vegetables**, add the **peach**, **half the cilantro**, **the juice of 2 lime wedges**, and a drizzle of olive oil; season with salt and pepper. Gently stir to combine; season with salt and pepper to taste.



6 Finish the rice & plate your dish:

- ☐ To the pot of **cooked rice**, add the **lime zest**, **remaining cilantro**, and a drizzle of olive oil; stir to thoroughly combine. Season with salt and pepper to taste.
- ☐ Divide the finished rice, **cooked salmon fillets**, and **salsa** between 2 dishes. Garnish with the **remaining lime wedges**. Enjoy!