

Za'atar Salmon & Preserved Lemon Yogurt

with Jeweled Chorizo Rice & Persimmon Salad

WHY WE LOVE THIS RECIPE

We're putting a fun spin on classic jeweled rice (a Persian staple of rice mixed with colorful, gem-like fruits and nuts) with the addition of spicy pork chorizo.

INGREDIENT IN FOCUS

Persimmons are a unique fruit similar in appearance (and preparation) to an orange-hued tomato. They are prized for their silky texture and delicate, honeyed flavor.



PREMIUM

4 SERVINGS

🕒 40-50 MINS



Serve a bottle of Blue Apron wine with this symbol: Plush & Fruity.

blueapron.com/wine

Ingredients

 4 Skin-On Salmon Fillets

 10 oz Pork Chorizo

 1 cup Red Rice Blend

 1 Persimmon

 2 oz Dried Medjool Dates

 4 oz Arugula

 2 Persian Cucumbers

 1 tsp Preserved Lemon Purée

 ½ cup Plain Nonfat Greek Yogurt

 1 bunch Mint

 1 Lemon

 ¼ cup Cilantro Sauce

 3 oz Radishes

 2 oz Pickled Goathorn Peppers

 2 Tbsps Roasted Pistachios

 1 Tbsp Za'atar Seasoning*

*Ground Sumac, Sesame Seeds, Salt, Ground Thyme, Whole Dried Oregano & Crushed Aleppo Pepper

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1 Cook the rice

- Fill a medium pot $\frac{3}{4}$ of the way up with salted water; cover and heat to boiling on high.
- Once boiling, add the **rice**. Cook, uncovered, 30 to 32 minutes, or until tender. Turn off the heat.
- Drain thoroughly and return to the pot. Cover to keep warm.



2 Prepare the ingredients

- Meanwhile, wash and dry the fresh produce.
- Halve the **radishes** lengthwise; thinly slice crosswise.
- Thinly slice the **cucumbers** into rounds.
- Roughly chop the **peppers**.
- Quarter and deseed the **lemon**.
- Core the **persimmon**; halve lengthwise, then thinly slice.
- Pit and roughly chop the **dates**.
- Roughly chop the **pistachios**.
- Pick the **mint** leaves off the stems.



3 Marinate the vegetables & make the lemon yogurt

- In a bowl, combine the **sliced radishes, sliced cucumbers, chopped peppers, cilantro sauce, the juice of 2 lemon wedges, and a drizzle of olive oil**; season with salt and pepper. Set aside to marinate, stirring occasionally, at least 10 minutes. Taste, then season with salt and pepper if desired.
- In a separate bowl, combine the **yogurt and lemon purée**; season with salt and pepper. Stir to combine.



4 Cook the chorizo

- Meanwhile, in large pan (nonstick, if you have one), heat **1 tablespoon of olive oil** on medium-high until hot.
- Add the **chorizo**; season with salt and pepper. Cook, stirring frequently and breaking the meat apart with a spoon, 7 to 9 minutes, or until browned and cooked through.
- Transfer to a bowl; cover with foil to keep warm.
- Rinse and wipe out the pan.



5 Cook the fish

- Pat the **fish** dry with paper towels; season on both sides with salt, pepper, and the **za'atar**.
- In the same pan, heat **1 tablespoon of olive oil** on medium until hot.
- Add the seasoned fish, skin side down. Cook 5 to 7 minutes, or until the skin is browned and crispy.
- Flip and cook 1 to 2 minutes, or until lightly browned and cooked through.* Turn off the heat.



6 Finish & serve your dish

- Meanwhile, to the pot of **cooked rice**, add the **cooked chorizo, chopped dates, and chopped pistachios**. Season with salt and pepper; stir to combine. Taste, then season with salt and pepper if desired.
- In a bowl, combine the **arugula, sliced persimmon, the juice of the remaining lemon wedges, and 1 tablespoon of olive oil**. Season with salt and pepper; toss to coat.
- Serve the **cooked fish** topped with the **marinated vegetables** (including any liquid) and **lemon yogurt**. Serve the **finished rice and persimmon salad** on the side. Garnish the rice with the **mint leaves** (tearing just before adding). Enjoy!



*An instant-read thermometer should register 145°F.

NUTRITION PER SERVING (AS PREPARED)**

Calories: 910, Total Carbohydrates: 74g, Dietary Fiber: 6g, Added Sugars: 1g, Total Fat: 46g, Saturated Fat: 9g, Protein: 51g, Sodium: 1820mg.

**See full Nutrition Facts on your Current page in the Blue Apron app or at blueapron.com.

CONTAINS: SEE INGREDIENT PACKAGING FOR ALLERGEN(S).



Produced in a facility that processes crustacean shellfish, egg, fish, milk, peanuts, soy, tree nuts, and wheat.

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