

Hoisin & Ponzu-Glazed Salmon

with Roasted Green Beans & Garlic-Ginger Rice

4 SERVINGS

⌚ 25-35 MINS

 **Blue Apron**
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Ingredients


Customized ingredients

 4 Skin-On Salmon Fillets 🔄

SWAPPED FOR:

 4 Boneless, Center-Cut Pork Chops 🔄


 ¼ cup Hoisin Sauce

 1 tsp Black & White Sesame Seeds


 1 cup Long Grain White Rice

 ⅓ cup Asian-Style Sautéed Aromatics

 2 Tbsps Vegetarian Ponzu Sauce

 ¾ lb Green Beans

 1 oz Butter

 1 Tbsp Apple Cider Vinegar

 Serve with Blue Apron wine that has this symbol blueapron.com/wine

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*Ingredients may be replaced and quantities may vary.

1 Prepare the ingredients & make the glaze

- Place an oven rack in the center of the oven; preheat to 450°F.
- Wash and dry the fresh produce.
- Cut off and discard any stem ends from the **green beans**.
- In a bowl, combine the **ponzu sauce**, **hoisin sauce**, and **vinegar**.



2 Cook the rice

- In a medium pot, combine the **rice**, a **big pinch of salt**, and **2 cups of water**. Heat to boiling on high.
- Once boiling, reduce the heat to low. Cover and cook, without stirring, 13 to 15 minutes, or until the water has been absorbed and the rice is tender.
- Turn off the heat and fluff with a fork. Stir in the **sautéed aromatics** until combined. Taste, then season with salt and pepper if desired. Cover to keep warm.



3 Roast the green beans

- Meanwhile, line a sheet pan with foil.
- Place the **green beans** on the foil. Drizzle with **olive oil** and season with salt and pepper; toss to coat.
- Roast 10 to 12 minutes, or until lightly browned and tender when pierced with a fork.
- Remove from the oven.



4 Cook the fish & serve your dish

- Meanwhile, pat the **fish** dry with paper towels. Season with salt and pepper on both sides.
- In a large pan (nonstick, if you have one), heat **1 tablespoon of olive oil** on medium until hot.
- Add the **seasoned fish**, skin side up. Loosely cover the pan with foil and cook 3 to 5 minutes, or until lightly browned. Flip and cook 2 minutes.
- Add the **glaze** (carefully, as the liquid may splatter) and **butter**. Cook, frequently spooning the mixture over the fish, 1 to 2 minutes, or until coated and cooked through.* Turn off the heat.
- Serve the **cooked fish** (including any glaze from the pan) with the **cooked rice** and **roasted green beans**. Garnish with the **sesame seeds**. Enjoy!



↔ CUSTOMIZED STEP 4 If you chose Pork

- Meanwhile, pat the **pork** dry with paper towels. Season with salt and pepper on both sides.
- In a large pan (nonstick, if you have one), heat **1 tablespoon of olive oil** on medium-high until hot.
- Add the **seasoned pork**. Cook 4 to 5 minutes, or until lightly browned. Flip and cook 3 minutes.
- Add the **glaze** (carefully, as the liquid may splatter) and **butter**. Cook, frequently spooning the mixture over the pork, 1 to 2 minutes for medium (the center may still be slightly pink), or until coated and cooked to your desired degree of doneness.* Turn off the heat.
- Serve the **cooked pork** (including any glaze from the pan) with the **cooked rice** and **roasted green beans**. Garnish with the **sesame seeds**. Enjoy!

*The USDA recommends a minimum safe cooking temperature of 145°F for fish and pork.

To view this recipe's full nutrition information, SEE FULL RECIPE in the current tab of your account at blueapron.com or in the Blue Apron app, then click on VIEW FULL NUTRITION. Food safety handling information: blog.blueapron.com/foodsafety

CONTAINS: SEE INGREDIENT PACKAGING FOR ALLERGEN(S).

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

Blue Apron, LLC, New York, NY 10005

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