

Ingredients



4 Skin-On Salmon Fillets



1/2 lb Sweet Peppers



2 Tbsps Soy Sauce



1/3 cup Crispy Onions



1 cup Long Grain White Rice



1 piece Ginger



1 Tbsp Sesame Oil



3 Tbsps Roasted **Peanuts**



¾ lb Green Beans



1 Tbsp Yellow Curry Paste



1 Tbsp Honey



1 tsp Black & White Sesame Seeds



c^{RISP} ∉ Serve with Blue Apron wine that has this symbol POPICY blueapron.com/wine

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"Alexa, find Blue Apron recipes."

Cook the rice

- Remove the **honey** from the refrigerator to bring to room temperature.
- Carefully rinse the rice (sifting through for any impurities). Drain thoroughly.
- In a medium pot, combine the rice, a big pinch of salt, and 2 cups of water. Heat to boiling



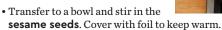
- Once boiling, reduce the heat to low. Cover and cook, without stirring, 13 to 15 minutes, or until the water has been absorbed and the rice is tender.
- Turn off the heat and fluff with a fork.

2 Prepare the ingredients & make the glaze

- · Meanwhile, wash and dry the fresh produce.
- Peel the **ginger**; finely chop to get 1 tablespoon (you may have extra).
- Cut off and discard the stems of the peppers; remove the cores. Quarter lengthwise.
- · Cut off and discard any stem ends from the green beans.
- Roughly chop the peanuts; place in a bowl. Add the crispy onions and stir to combine.
- In a separate bowl, whisk together the **honey** (kneading the packet before opening), soy sauce, 1/4 cup of warm water, and as much of the curry paste as you'd like, depending on how spicy you'd like the dish to be.

3 Cook the vegetables

- In a large pan (nonstick, if you have one), heat the sesame oil on medium-high until hot.
- Add the chopped ginger, pepper pieces, and green beans; season with salt and pepper. Cook, stirring frequently, 5 to 7 minutes, or until softened.



• Wipe out the pan.

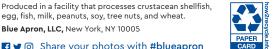
4 Cook the fish & serve your dish

- Pat the **fish** dry with paper towels; season with salt and pepper on both sides.
- In the same pan, heat a drizzle of olive oil on medium-high until hot.
- Add the seasoned fish. skin side down. Cook 5 to 7 minutes, or until the skin is browned and crispy.



- Flip, then add the **glaze** (carefully, as the liquid may splatter). Cook, constantly spooning the glaze over the fish, 1 to 2 minutes, or until the fish is coated and cooked through.*
- Turn off the heat.
- Serve the cooked fish (including any glaze from the pan) with the cooked rice and cooked vegetables. Garnish with the peanut-onion mixture. Enjoy!

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





egg, fish, milk, peanuts, soy, tree nuts, and wheat.

