

Creamy Cilantro Salmon

with Toasted Pepita Rice & Green Beans

4 SERVINGS

⌚ 35-45 MINS

 **Blue Apron**
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Ingredients*



4 Skin-On Salmon Fillets



2 cloves Garlic



½ cup Cilantro Sauce



1 Tbsp Mexican Spice Blend¹



1 cup Long Grain White Rice



1 oz Sliced Pickled Jalapeño Pepper



¼ cup Mayonnaise



¾ lb Green Beans



1 Lime



2 Tbsps Raw Pepitas



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¹. Ancho Chile Powder, Smoked Paprika, Garlic Powder, Ground Cumin & Dried Mexican Oregano
*Ingredients may be replaced and quantities may vary.



"Alexa, find Blue Apron recipes."

1 Prepare the ingredients

- Wash and dry the fresh produce.
- Cut off and discard any stem ends from the **green beans**.
- Peel and roughly chop **2 cloves of garlic**.
- Using a zester or the small side of a box grater, finely grate the **lime** to get 1 tablespoon. Quarter the lime.
- Roughly chop the **pepper**. Thoroughly wash your hands immediately after handling.
- In a bowl, combine the **cilantro sauce**, **mayonnaise**, and the **juice of 2 lime wedges**. Season with salt and pepper.



2 Cook the rice

- 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 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.



3 Toast the pepitas

- Meanwhile, in a large pan (nonstick, if you have one), heat a drizzle of **olive oil** on medium-high until hot.
- Add the **pepitas**; season with salt and pepper. Cook, stirring constantly, 1 to 3 minutes, or until toasted (be careful, as the pepitas may pop as they toast).
- Transfer to a plate and immediately season with salt.
- Wipe out the pan.



4 Cook the fish

- Pat the **fish** dry with paper towels; season on both sides with salt, pepper, and the **spice blend**.
- In the same pan, heat a drizzle of **olive oil** on medium until hot.
- Add the seasoned fish, skin side up. Loosely cover the pan with foil. Cook 3 to 5 minutes, or until lightly browned. Flip and cook 2 to 4 minutes, or until browned and cooked through.*
- Leaving any browned bits (or fond) in the pan, transfer to a plate.



5 Cook the green beans

- In the pan of reserved fond, heat a drizzle of **olive oil** on medium-high until hot.
- Add the **green beans**; season with salt and pepper. Cook, stirring occasionally, 3 to 4 minutes, or until slightly softened.
- Add the **chopped garlic**. Cook, stirring constantly, 30 seconds to 1 minute, or until slightly softened.
- Add **¼ cup of water** (carefully, as the liquid may splatter). Cook, stirring occasionally, 1 to 2 minutes, or until the green beans are softened and the water has cooked off.
- Turn off the heat; carefully stir in the **juice of the remaining lime wedges**. Taste, then season with salt and pepper if desired.



6 Finish & serve your dish

- To the pot of **cooked rice**, add the **lime zest**, **toasted pepitas**, and as much of the **chopped pepper as you'd like**, depending on how spicy you'd like the dish to be. Stir to combine. Taste, then season with salt and pepper if desired.
- Serve the **cooked fish** with the **finished rice** and **cooked green beans**. Top the fish with the **creamy cilantro sauce**. Enjoy!



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

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.

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