

# Ingredients\*



2 Skin-On Salmon **Fillets** 



4 oz Mushrooms



2 Tbsps Soy Glaze



1 tsp Black & White Sesame Seeds



½ cup Long Grain White Rice



2 cloves Garlic



1 Tbsp Sambal Oelek



10 oz Baby Bok Choy



2 Scallions



1 Tbsp Sesame Oil



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

## Cook along on the app

The Blue Apron app doesn't just help you manage and track your weekly deliveries—it's also a hub for cooking inspiration! Browse our thousands of recipes, watch how-to videos, and cook along to your weekly recipes with step-by-step directions tailored to your meal's preferences. Download it from the App Store or Google Play today.



#### "Alexa, find Blue Apron recipes."

## Prepare the ingredients

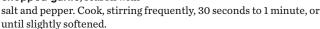
- Wash and dry the fresh produce.
- Thinly slice the scallions. separating the white bottoms and hollow green tops.
- Peel and roughly chop 2 cloves of garlic.
- Cut off and discard the root ends of the bok choy; roughly chop, separating the stems and leaves.



• Cut the mushrooms into bite-sized pieces.

## 2 Make the garlic-scallion rice

- Carefully rinse the rice (sifting through for any impurities). Drain thoroughly.
- In a small pot, heat a drizzle of olive oil on medium-high until hot.
- Add the sliced white bottoms of the scallions and half the chopped garlic; season with



- Add the rice, a big pinch of salt, and 1 cup of water (carefully, as the liquid may splatter). 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. Add the sliced green tops of the scallions; stir to combine.

## 3 Cook the vegetables

- Meanwhile, in a medium pan (nonstick, if you have one), heat a drizzle of olive oil on medium-high until hot.
- Add the chopped bok choy stems, mushroom pieces, and remaining chopped garlic; season with salt and pepper. Cook, stirring occasionally, 4 to 5 minutes, or until slightly softened.



#### Step 3 continued:

- Add the **chopped bok choy leaves**. Cook, stirring frequently, 30 seconds to 1 minute, or until wilted.
- Transfer to a bowl; cover with foil to keep warm.
- · Wipe out the pan.

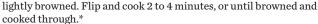
#### 4 Make the sauce

• Meanwhile, in a bowl, combine the soy glaze, half the sesame oil, and as much of the sambal oeklek as you'd like, depending on how spicy you'd like the dish to be.



#### 5 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 the remaining sesame 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





• Serve the cooked fish with the cooked vegetables and garlic-scallion rice. Top with the sauce. Garnish with the sesame seeds. Enjoy!

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

Produced in a facility that processes crustacean shellfish







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