

#### Ingredients\*

**Customized ingredients** 



SWAPPED FOR:























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<sup>1.</sup> peeled & deveined

<sup>\*</sup>Ingredients may be replaced and quantities may vary.



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

## Cook the rice

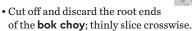
- Carefully rinse the rice (sifting through for any impurities). Drain thoroughly.
- In a medium pot, combine the rice, a big pinch of salt, and 2 cups of water. Heat to boiling on high.
- Once boiling, reduce the heat to low. Cover and cook, without rice is tender.



• Turn off the heat and fluff with a fork.

#### Prepare the ingredients & start the sauce

- Meanwhile, wash and dry the fresh produce.
- Thinly slice the mushrooms.
- Peel and roughly chop 2 cloves of garlic.
- Peel the **ginger**; finely chop to get 1 tablespoon (you may have extra).



- Crack the egg into a bowl; season with salt and pepper. Beat until smooth.
- Halve the orange crosswise; squeeze the juice into a bowl. Add half the soy glaze and 2 tablespoons of water; season with salt and pepper.

## 3 Cook the vegetables & egg

- In a large pan (nonstick, if you have one), heat a drizzle of olive oil on medium-high until hot.
- Add the sliced mushrooms in an even layer. Cook, without stirring, 3 to 4 minutes, or until lightly browned.
- Add the chopped garlic and chopped ginger; season with
- salt and pepper. Cook, stirring frequently, 1 to 2 minutes, or until slightly softened.
- Add the sliced bok choy; season with salt and pepper. Cook, stirring frequently, 2 to 3 minutes, or until softened.
- Using a spoon, move the vegetables to one side of the pan.
- Add a drizzle of olive oil to the other side, then add the beaten egg. Cook, constantly stirring the egg, 30 seconds to 1 minute, or until cooked through. Stir the vegetables and egg to thoroughly combine.
- Transfer to a large bowl. Taste, then season with salt and pepper if desired. Cover with foil to keep warm.
- Rinse and wipe out the pan.

# 4 Finish the rice

- In the same pan, heat 1 tablespoon of olive oil on medium-high until hot.
- Add the cooked rice in an even layer. Cook, without stirring, 3 to 4 minutes, or until slightly crispy.
- Turn off the heat. Carefully stir in the remaining soy glaze.
- Transfer to the bowl of cooked vegetables and egg; stir to combine. Taste, then season with salt and pepper if desired. Cover with the foil to keep warm.
- Rinse and wipe out the pan.

#### 5 Cook the salmon

- Pat the salmon dry with paper towels. Season with salt and pepper on both sides.
- In the same pan, heat a drizzle of olive oil on medium until hot.
- · Add the seasoned salmon, skin side up. Loosely cover the pan with foil. Cook 3 to 5 minutes, or until browned. Flip and cook 2 to

4 minutes, or until browned and cooked through.\*





# **CUSTOMIZED STEP 5** If you chose Shrimp

- Pat the **shrimp** dry with paper towels (remove the tails if desired). Season with salt and pepper.
- In the same pan, heat a drizzle of olive oil on medium-high until hot.
- Add the seasoned shrimp. Cook, stirring occasionally, 4 to 5 minutes, or until opaque and cooked through.
- Leaving any browned bits (or fond) in the pan, transfer to a plate.

# 6 Finish the sauce & serve your dish

- To the pan of reserved fond, add the sauce (carefully, as the liquid may splatter). Cook on medium-high, stirring constantly and scraping up any fond, 30 seconds to 1 minute, or until slightly thickened.
- Turn off the heat. Taste, then season with salt and pepper if
- desired. • Serve the cooked salmon over the finished rice. Top the salmon with the finished sauce. Garnish with the sesame seeds. Enjoy!

# **CUSTOMIZED STEP 6** If you chose Shrimp

- Finish the sauce and serve your dish as directed with the cooked shrimp (instead of salmon).

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

Produced in a facility that processes crustacean shellfish



