

Sweet Paprika Roasted Salmon

with Garlic-Ginger Rice & Yuzu Mayo

4 SERVINGS

⌚ 30-40 MINS

 **Blue Apron**
blueapron.com



Ingredients*

Customized ingredients

 4 Skin-On Salmon Fillets 


SWAPPED FOR:

 4 Boneless, Skinless Chicken Breasts 

 1 cup Long Grain White Rice

 2 cloves Garlic

 1 piece Ginger


 ¾ lb Green Beans

 2 Tbsps Yuzu Kosho

 1 Tbsp Sesame Oil

 2 Tbsps Rice Vinegar

 ¾ cup Mayonnaise

 1 Tbsp Light Brown Sugar

 1 Tbsp Togarashi Seasoning¹

Looking for easy lunches?



Level up your midday meal with mouthwatering sandwiches, sides, and more from the Add-ons menu.

Scan here to order
your Blue Apron
Add-ons!



1. Sweet Paprika, Hot Paprika, Dried Orange Peel, Poppy Seeds, White Sesame Seeds & Black Sesame Seeds
*Ingredients may be replaced and quantities may vary.

Share a free box & get rewarded!

Send one to a friend and get a \$20 referral credit* once their subscription begins! Scan here to see if you have boxes to share.

*Terms apply



1 Prepare the ingredients

- Place an oven rack in the center of the oven; preheat to 450°F.
- Wash and dry the fresh produce.
- Peel the **ginger**; finely chop to get 1 tablespoon (you may have extra).
- Peel and roughly chop **2 cloves of garlic**.
- Cut off and discard any stem ends from the **green beans**.
- In a bowl, combine the **mayonnaise** and **as much of the yuzu kosho as you'd like**, depending on how spicy you'd like the dish to be; season with salt and pepper.
- In a separate bowl, combine the **togarashi** and **sugar**; season with salt and pepper.



2 Cook the rice

- Carefully rinse the **rice** (sifting through for any impurities). Drain thoroughly.
- In a medium pot, heat a drizzle of **olive oil** on medium-high until hot.
- Add the **chopped ginger** and **chopped garlic**. Cook, stirring frequently, 1 to 2 minutes, or until fragrant.
- Add the **rice**, a **big pinch of salt**, and **2 cups 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. Stir in the **vinegar**.



3 Prepare the fish & green beans

- Meanwhile, line a sheet pan with foil.
- Lightly coat one side the foil with a drizzle of **olive oil**.
- Transfer **half the yuzu mayo** to a separate bowl and set aside for serving.
- Pat the **fish** dry with paper towels; season with salt and pepper on both sides. Place on the oiled portion of the sheet pan, skin side down.
- Evenly top with the **remaining yuzu mayo** and **togarashi sugar**. Drizzle with **olive oil**.
- Place the **green beans** on the other side of the sheet pan. Drizzle with the **sesame oil**; season with salt and pepper. Stir to coat and arrange in an even layer.



↩ CUSTOMIZED STEP 3 If you chose Chicken

- Meanwhile, line a sheet pan with foil.
- Lightly coat one side the foil with a drizzle of **olive oil**.
- Transfer **half the yuzu mayo** to a separate bowl and set aside for serving.
- Pat the **chicken** dry with paper towels; season with salt and pepper on both sides. Place on the oiled portion of the sheet pan.
- Evenly top with the **remaining yuzu mayo** and **togarashi sugar**. Drizzle with **olive oil**. Loosely cover with foil.
- Roast 9 minutes.
- Leaving the oven on, remove from the oven.

4 Roast the fish & serve your dish

- Roast the **prepared fish and green beans** 10 to 13 minutes, or until the green beans are tender when pierced with a fork and the fish is browned and cooked through.*
- Serve the **roasted fish** with the **cooked rice** and **roasted green beans**. Top the fish with the **reserved yuzu mayo**. Enjoy!



↩ CUSTOMIZED STEP 4 If you chose Chicken

- Carefully remove and discard the foil.
- Carefully place the **green beans** on the other side of the sheet pan. Drizzle with the **sesame oil**; season with salt and pepper. Carefully stir to coat and arrange in an even layer.
- Return to the oven and roast 10 to 13 minutes, or until the green beans are tender when pierced with a fork and the chicken is browned and cooked through.*
- Serve the **roasted chicken** with the **cooked rice** and **roasted green beans**. Top the chicken with the **reserved yuzu mayo**. Enjoy!

*The USDA recommends a minimum safe cooking temperature of 145°F for fish and 165°F for chicken.

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. If you purchased this recipe outside of blueapron.com, nutrition information can be found on the retailer's product page. | 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, sesame, and wheat.
Blue Apron, LLC, New York, NY 10006

[f](#) [t](#) [@](#) Share your photos with #blueapron



052024, PPF/FR08