



Tropical Salmon and Shrimp

with Stone Fruit and Hot Pepper Salsa

Special

Spicy

35 Minutes



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- Salmon Fillets, skin-on
250 g | 500 g
- Shrimp
285 g | 570 g
- Basmati Rice
3/4 cup | 1 1/2 cup
- Peach
1 | 2
- Hot Pepper
1 | 2
- Red Onion
1 | 2
- Corn Kernels
113 g | 227 g
- Cilantro
7 g | 14 g
- Lime
1 | 2
- Mayonnaise
4 tbsp | 8 tbsp
- Jerk Sauce
2 tbsp | 4 tbsp

Allergens Hey home cooks! Please refer to the website or app for the as-prepared recipe nutritional information.

Ingredients are packaged in a facility that also handles egg, fish, crustacean, shellfish, milk, mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.

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Ingredient quantities	56 g	113 g
	2 person	4 person

1



Cook rice

- Before starting, preheat broiler to high.
- Wash and dry all produce.
- Add **1 ¼ cups** (2 ½ cups) **water** and **½ tsp** (¼ tsp) **salt** to a medium pot. Cover and bring to a boil over high heat.
- Once boiling, add **rice**, then reduce heat to low. Cover and cook until **rice** is tender and **liquid** is absorbed, 12-14 min.
- Remove from heat. Set aside, still covered.

2



Prep and make salsa

- Meanwhile, peel, then finely chop **onion**.
- Cut **sections off peach**, avoiding pit, then cut into ½-inch pieces.
- Core, then cut **hot pepper** into ¼-inch pieces. (TIP: We suggest using gloves when prepping hot peppers.)
- Zest, then juice **half the lime**. Cut **remaining lime** into wedges.
- Roughly chop **cilantro**.
- Add **peach, peppers, half the cilantro, 1 tbsp** (2 tbsp) **onions**, **½ tbsp** (1 tbsp) **lime juice** and **½ tbsp** (1 tbsp) **oil** to a medium bowl. Season with **salt, pepper** and **sugar** to taste.

3



Broil salmon

- Line a baking sheet with foil.
- Pat **salmon** dry with paper towels, then season with **salt** and **pepper**.
- Arrange **salmon** on the prepared sheet, skin-side-down. Spread **jerk sauce** over top of **salmon**.
- Broil in the **middle** of the oven until cooked through, 8-10 min.**

4



Cook veggies

- Meanwhile, heat a large non-stick pan over medium-high heat.
- When hot, add **1 tbsp** (2 tbsp) **butter**, then **corn** and **remaining onions**. Season with **salt** and **pepper**.
- Cook, stirring occasionally, until deep golden-brown and **onions** soften, 5-6 min.
- Transfer to a plate.

5



Cook shrimp

- Using a strainer, drain and rinse **shrimp**, then pat dry with paper towels. Season with **salt** and **pepper**.
- Reheat the same pan (from step 4). When hot, add **1 tbsp** (2 tbsp) **unsalted butter**, then **shrimp**. Cook, stirring occasionally, until **shrimp** just turn pink, 2-3 min.**
- Remove from heat, then add **remaining cilantro** and **remaining lime juice**.

6



Finish and serve

- Combine **mayo** and **half the lime zest** in a small bowl. (TIP: If you prefer a drizzle consistency, add water, ½ tsp at a time.)
- Fluff **rice** with a fork, then stir in **corn, onions** and **remaining lime zest**.
- Divide **rice, salmon** and **shrimp** between plates.
- Top **salmon** and **shrimp** with **salsa** or serve alongside.
- Serve **lime mayo** alongside and squeeze a **lime wedge** over top, if desired.

** Cook salmon to a minimum internal temperature of 70°C/158°F and shrimp to a minimum internal temperature of 74°C/165°F, as size may vary.