



Sticky Bang Bang Salmon Bowls

with Bright Slaw and Gingery-Sesame Rice

Fresh Summer

Spicy

20 Minutes



-  Salmon Fillets, skin-on
250 g | 500 g
-  Jasmine Rice
¾ cup | 1 ½ cup
-  Red Cabbage, shredded
113 g | 226 g
-  Broccoli
227 g | 454 g
-  Avocado
1 | 2
-  Mini Cucumber
1 | 2
-  Seasoned Rice Vinegar
2 tbsp | 4 tbsp
-  Sweet Chili Sauce ✓
2 tbsp | 4 tbsp
-  Soy Sauce
1 tbsp | 2 tbsp
-  Mayonnaise
2 tbsp | 4 tbsp
-  Black Sesame Seeds
7g | 14g
-  Ginger-Garlic Puree
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.

Ingredient quantities	56 g	113 g
	2 person	4 person

Pantry items | Unsalted Butter, oil, salt, pepper

Cooking utensils | Aluminum foil, 2 baking sheets, large bowl, measuring cups, measuring spoons, medium pot, paper towels, 2 small bowls, strainer

Measurements
within steps

1 tbsp (2 tbsp) oil
2 person 4 person Ingredient

1



Cook rice and start prep

- Before starting preheat the oven to 475°F.
 - Add 1 cup (2 cups) water and ½ tsp (¼ tsp) salt to a medium pot.
 - Cover and bring to a boil over high heat.
 - Wash and dry all produce.
- Using a strainer, rinse **rice** until **water** runs clear. Add **rice**, **1 tbsp** (2 tbsp) **butter** and **half the ginger-garlic puree** to the **boiling water**, then reduce heat to medium-low.
 - Cover and cook until **rice** is tender and **liquid** is absorbed, 12-14 min. (**NOTE:** Reduce heat to low if water is boiling over.)
 - Remove from heat. Set aside, still covered.
 - While **rice** cooks, cut **broccoli** into bite-sized pieces.
 - Thinly slice **cucumber**.

2



Steam-roast broccoli and make slaw

- Add **broccoli**, ½ **tbsp** (1 **tbsp**) **oil** and **1 tbsp** (2 **tbsp**) **water** to an unlined baking sheet. Season with **salt** and **pepper**. Toss to coat.
- Wrap tightly with foil. Roast in the **middle** of the oven until tender-crisp and bright green, 6-9 min. Remove from oven.
- Turn broiler to high.
- Add **cabbage**, **cucumber**, **vinegar**, ½ **tsp** (1 **tsp**) **sugar** and ½ **tbsp** (1 **tbsp**) **oil** to a large bowl. Season with **salt** and **pepper**. Toss to coat.

3



Broil salmon

- Add **half the soy sauce**, **half the sweet chili sauce** and **remaining ginger-garlic puree** to a small bowl. Stir to combine.
- Pat **salmon** dry with paper towels, then arrange on another foil-lined baking sheet, skin-side down.
- Drizzle **1 tsp** (2 **tsp**) **oil** over **salmon**. Season with **salt** and **pepper**. Spread **sweet chili glaze** over top.
- Broil in the **middle** of the oven until lightly charred and cooked through, 7-9 min.**

4



Finish prep and make bang bang sauce

- Halve, pit, then peel **avocado**. Cut into ¼-inch slices.
- Combine **mayo** and **remaining sweet chili sauce** in a small bowl.

5



Finish and serve

- Fluff **rice** with fork. Stir in **half the sesame seeds** and **remaining soy sauce**.
- Divide **rice** between bowls.
- Top with **cabbage slaw**, **broccoli**, **avocado** and **salmon**.
- Drizzle **bang bang sauce** and sprinkle **remaining sesame seeds** over top.

** Cook to a minimum internal temperature of 71°C/160°F.