



Chipotle Salmon Bowls

with Charred Corn-Tomato Salsa

25 Minutes

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or

*2 Double

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*2 Double



Salmon Fillets, skin-on
500 g | 1000 g



Salmon Fillets, skin-on
250 g | 500 g



Basmati Rice
¾ cup | 1 ½ cups



Yellow Onion
1 | 2



Tomato
1 | 2



Corn Kernels
56 g | 113 g



Lime
1 | 2



Cilantro
7 g | 7 g



Chipotle Sauce
2 tbsp | 4 tbsp



Garlic Salt
1 tsp | 2 tsp

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.

Pantry items | Unsalted butter, sugar, oil, salt, pepper

Cooking utensils | Medium bowl, measuring spoons, zester, medium pot, measuring cups, large non-stick pan, paper towels

1



Cook rice

- Before starting, add **1 ¼ cups (2 ½ cups) water** and **½ tsp (1 tsp) garlic salt** to a medium pot.
- Cover and bring to a boil over high heat.
- Wash and dry all produce.

- Once **water** is 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

- Meanwhile, peel, then cut **onion** into ¼-inch pieces.
- Roughly chop **cilantro**.
- Cut **tomato** into ¼-inch pieces.
- Zest, then juice **lime**.

3



Cook veggies

- Meanwhile, heat a large non-stick pan over medium-high heat.
- When hot, add **1 tbsp (2 tbsp) oil**, then **half the corn** (use all for 4 ppl). Cook, stirring occasionally, until **corn** starts to char, 2 min.
- Add **onions**. Cook, stirring occasionally, until tender, 3-4 min. Season with **salt** and **pepper**.
- Remove from heat. Transfer **veggies** to a medium bowl to cool slightly.
- Carefully wipe the pan clean.

4



Prep and cook salmon

×2 Double | Salmon Fillets

- Pat **salmon** dry with paper towels, then season with **pepper** and **½ tsp (1 tsp) garlic salt**.
- Reheat the same pan over medium-high.
- When hot, add **½ tbsp (1 tbsp) oil**, then **salmon**, skin-side down.
- Cook, flipping once, until golden brown and cooked through, 5-7 min.**

5



Make salsa

- Meanwhile, add **tomatoes**, **half the cilantro**, **half the lime zest**, **½ tsp (1 tsp) sugar** and **½ tbsp (1 tbsp) lime juice** to the medium bowl with **veggies**.
- Season with **salt** and **pepper**, then stir to combine.

6



Finish and serve

- Fluff **rice** with a fork, then add in **remaining lime zest** and **1 tbsp (2 tbsp) butter**, stirring until melted, 1 min.
- Divide **rice** between bowls. Top with **salsa** and **salmon**.
- Drizzle **chipotle sauce** over **salmon**.
- Sprinkle with **remaining cilantro**.

Measurements
within steps

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

4 | Prep and cook salmon

×2 Double | Salmon Fillets

If you've opted for **double salmon**, prepare, cook and plate it in the same way the recipe instructs you to prepare and cook the **regular portion of salmon**. Don't overcrowd the pan. Cook in batches, if needed.

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



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