



Grilled Thai-Spiced Salmon

with Cucumber Salsa and Sweet Chili Glaze

Grill

Spicy

Quick

25 Minutes



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Salmon Fillets,
skin-on



Thai Seasoning



Lime



Green Onion



Mini Cucumber



Garlic, cloves



Spring Mix



Roma Tomato



Basmati Rice



Soy Sauce



Sweet Chili Sauce

HELLO THAI SEASONING

A rich blend of lemongrass, coconut and aromatic spices!

Start here

- Before starting, wash and dry all produce.
- While you prep, preheat the grill to 500°F over medium-high heat.

Measurements within steps **1 tbsp** (2 person) **(2 tbsp)** (4 person) **oil** (Ingredient)

Garlic Guide for Step 3:

- Mild: ¼ tsp (½ tsp)
- Medium: ½ tsp (1 tsp)
- Extra: 1 tsp (2 tsp)

Bust out

2 Medium bowls, measuring spoons, zester, aluminum foil, medium pot, large bowl, small pot, measuring cups, whisk, paper towels

Ingredients

	2 Person	4 Person
Salmon Fillets, skin-on	250 g	500 g
Thai Seasoning	1 tbsp	2 tbsp
Lime	1	2
Green Onion	2	2
Mini Cucumber	66 g	132 g
Garlic, cloves	1	2
Spring Mix	56 g	113 g
Roma Tomato	80 g	160 g
Basmati Rice	¾ cup	1 ½ cups
Soy Sauce	½ tbsp	1 tbsp
Sweet Chili Sauce 🍷	2 tbsp	4 tbsp
Sugar*	½ tsp	1 tsp
Oil*		
Salt and Pepper*		

* Pantry items

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

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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1



Cook rice

- Add **rice**, **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, reduce heat to low. Cover and cook until **rice** is tender and **liquid** is absorbed, 12-14 min.
- Remove the pot from heat. Set aside, still covered.

4



Make sweet chili glaze

- Add **soy sauce**, **sweet chili sauce**, **remaining garlic** and **2 tbsp** (4 tbsp) **water** to a small pot. Bring to a boil over medium-high heat.
- Once boiling, cook, stirring often, until **glaze** thickens slightly, 30 sec-1 min.
- Remove the pot from heat.

2



Prep

- Meanwhile, cut **cucumber** into ¼-inch pieces.
- Thinly slice **green onions**.
- Cut **tomato** into ½-inch pieces.
- Peel, then mince or grate **garlic**.
- Zest, then juice **lime**.

5



Grill salmon

- Pat **salmon** dry with paper towels.
- Add **salmon**, **Thai Seasoning** and **1 tbsp** (2 tbsp) **oil** to another medium bowl. Season with **salt** and **pepper**, then gently toss to coat.
- Stack two 6x12-inch sheets of foil, then arrange on the grill. Place **salmon** on the foil, skin-side down. Close lid and grill, 4-5 min. Flip, then grill until **salmon** is cooked through, 2-3 min.**

3



Make cucumber salsa and vinaigrette

- Add **1 tsp** (2 tsp) **lime juice**, **¼ tsp** (½ tsp) **sugar** and **¼ tsp garlic** to a medium bowl. (**NOTE:** Reference garlic guide.) Season with **salt** and **pepper**, to taste, then whisk until **sugar** dissolves.
- Add **cucumbers** and **half the green onions**, then stir to combine. Set aside.
- Add **remaining lime juice**, **1 ½ tbsp** (3 tbsp) **oil** and **¼ tsp** (½ tsp) **sugar** to a large bowl. Season with **salt** and **pepper** to taste, then whisk to combine.

6



Finish and serve

- Add **tomatoes** and **spring mix** to the large bowl with **vinaigrette**, then toss to combine. Set aside.
- Add **lime zest** and **remaining green onions** to the pot with **rice**, then fluff with a fork.
- Divide **rice** and **salad** between plates. Arrange **salmon** over **rice**.
- Drizzle **sweet chili glaze** over **salmon**, then top with **cucumber salsa**.

Dinner Solved!