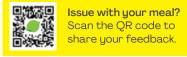
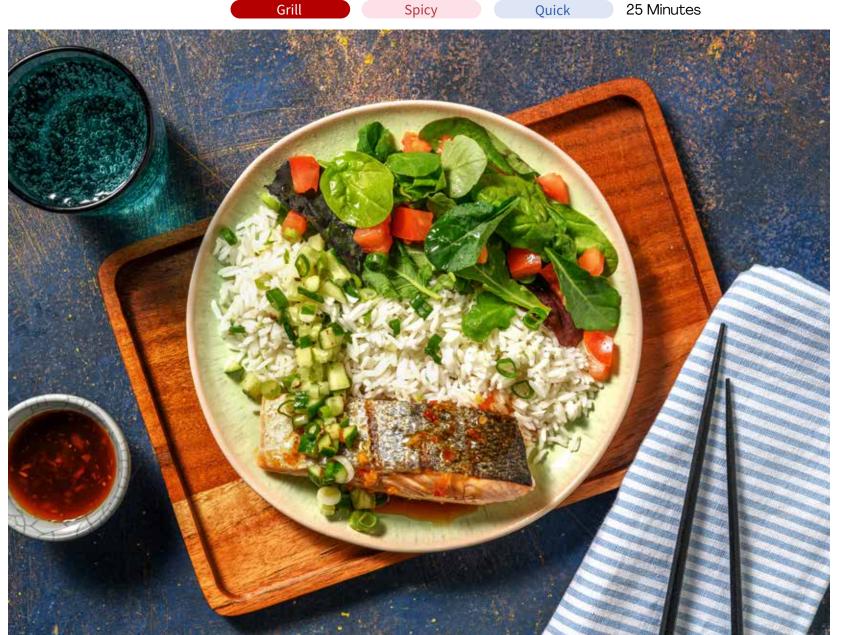


# Grilled Thai-Spiced Salmon

with Cucumber Salsa and Sweet Chili Glaze











Salmon Fillets, skin-on

Thai Seasoning





**Green Onion** 





Mini Cucumber

Garlic, cloves





Spring Mix

Roma Tomato







Basmati Rice

Soy Sauce



Sweet Chili Sauce

## Start here

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

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

#### **Garlic Guide for Step 3:**

- Mild: 1/4 tsp (1/2 tsp) Medium: 1/2 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

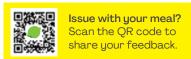
	2 Person	4 Person
Salmon Fillets, skin-on	250 g	500 g
Thai Seasoning	1 tbsp	2 tbsp
Lime	1	2
Green Onion	2	2
Mini Cucumber	66 g	132 g
Garlic, cloves	1	2
Spring Mix	56 g	113 g
Roma Tomato	80 g	160 g
Basmati Rice	¾ cup	1 ½ cups
Soy Sauce	½ tbsp	1 tbsp
Sweet Chili Sauce 🥒	2 tbsp	4 tbsp
Sugar*	½ tsp	1 tsp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





### Cook rice

- Add **rice**, **1** ¼ **cups** (2 ½ cups) **water** and ¼ **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.



## 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.



# Make cucumber salsa and vinaigrette

- Add 1 tsp (2 tsp) lime juice, 1/4 tsp (1/2 tsp) sugar and 1/4 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.



## 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.



## 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.\*\*



## 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!**