

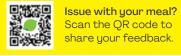
Sriracha Teriyaki Salmon Bowls

with Edamame and Pickled Radishes

Quick

Spicy

20 Minutes





Salmon Fillets





Edamame

Radish

Seasoned Rice

Black Sesame Seeds



Jasmine Rice



Green Cabbage, shredded





Brown Sugar

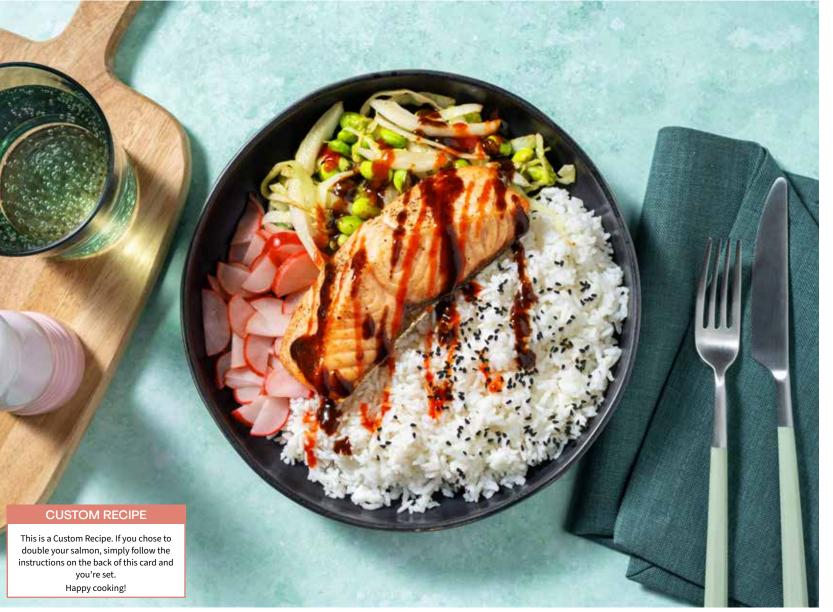


Teriyaki Sauce





Garlic, cloves



Start here

- Before starting, preheat the oven to 450°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.

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

Bust out

Baking sheet, medium bowl, measuring spoons, strainer, medium pot, parchment paper, small pot, small bowl, measuring cups, large non-stick pan, paper towels

Ingredients

	2 Person	4 Person
Salmon Fillets, skin-on	250 g	500 g
Double Salmon Fillets, skin-on	500 g	1000 g
Jasmine Rice	¾ cup	1 ½ cups
Edamame	56 g	113 g
Green Cabbage, shredded	56 g	113 g
Radish	3	6
Brown Sugar	1 tbsp	2 tbsp
Seasoned Rice Vinegar	1 tbsp	2 tbsp
Teriyaki Sauce	4 tbsp	8 tbsp
Black Sesame Seeds	1 tbsp	2 tbsp
Sriracha 🥒	2 tsp	4 tsp
Garlic, cloves	1	2
Sugar*	1 tsp	2 tsp
Oil*		

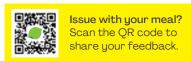
Salt and Pepper*

- * 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

- Using a strainer, rinse rice until water runs clear.
- Add rice 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.



Pickle radishes

- Meanwhile, halve **radishes**, then thinly slice into half-moons.
- Add radishes, vinegar, 2 tbsp (4 tbsp) water and 1 tsp (2 tsp) sugar to a small pot. Season with salt.
- Bring to a simmer over medium-high heat.
 Cook, stirring often, until sugar dissolves,
 1-2 min.
- Remove from heat. Transfer **radishes**, including **pickling liquid**, to a medium bowl. Place in the fridge to cool.



Roast salmon

- Pat **salmon** dry with paper towels, then season with **salt** and **pepper**.
- Arrange on a parchment-lined baking sheet, skin-side down. Drizzle with ½ tbsp (1 tbsp) oil.
- Roast in the **middle** of the oven until cooked through, 7-10 min.**

If you've opted for **double salmon**, drizzle with **1 tbsp** (2 tbsp) **oil**, then cook it in the same way the recipe instructs you to cook the **regular portion of salmon**.



Cook veggies

- Heat a large non-stick pan over medium heat.
- When hot, add ½ tbsp (1 tbsp) oil, then edamame and cabbage. Cook, stirring occasionally, until veggies are tender and slightly browned, 5-6 min. Season with salt and pepper.
- Remove from heat, then transfer **veggies** to a plate.



Make Sauce

- Reheat the same pan over medium-low.
- While the pan heats, peel, then mince or grate **garlic**.
- When the pan is hot, add ½ **tbsp** (1 tbsp) **oil**, then **garlic**. Cook, stirring occasionally, until fragrant, 30 sec.
- Add brown sugar and teriyaki sauce.
 Season with pepper. Cook, stirring occasionally, until brown sugar dissolves and sauce thickens slightly, 1-2 min.



Finish and serve

- Drain pickled radishes, discarding liquid.
- Fluff **rice** with a fork, then stir in **black** sesame seeds.
- Divide rice between bowls. Top with edamame-cabbage mixture, pickled radishes and salmon.
- Spoon **teriyaki sauce** over **salmon**, then drizzle **sriracha** over top.

Dinner Solved!