

INGREDIENTS

2 PERSON | 4 PERSON



Carrots



1tsp | 1tsp Turmeric



Scallions



1 TBSP | 2 TBSP Fajita Spice Blend



1/2 Cup | 1 Cup White Rice



10 oz | 20 oz Salmon Contains: Fish



1½ TBSP 3 TBSP Sour Cream Contains: Milk



ANY ISSUES WITH YOUR ORDER?



HelloCustom

2 PERSON | 4 PERSON

If you chose to modify your meal, follow the HelloCustom instructions on the flip side of this card.

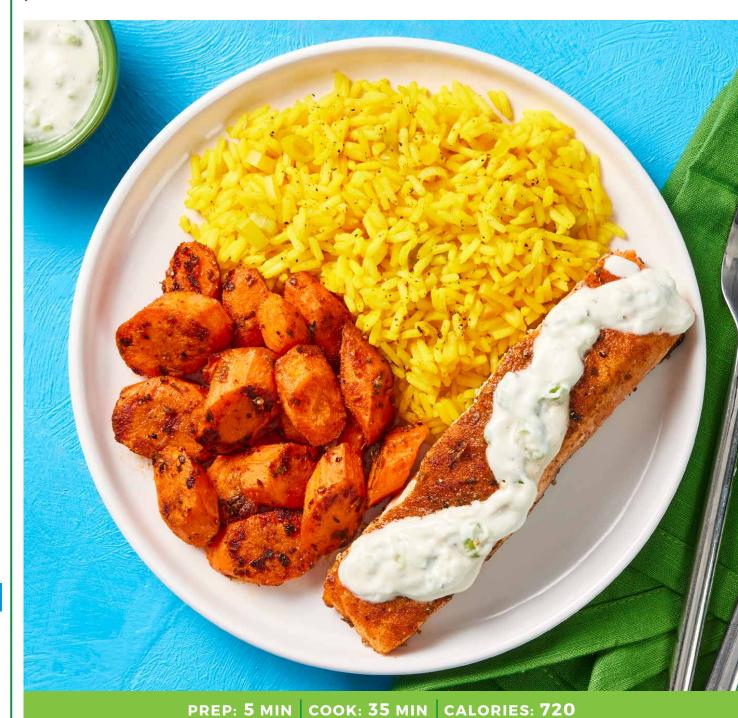






SIZZLING SPICED SALMON WITH GOLDEN RICE

plus Roasted Carrots & Scallion Crema





HELLO

TURMERIC

This warming spice adds a subtle earthy flavor and a golden hue to rice.

FIL-LET IT BE

When you add the fillets, let them do their thing (no moving around!). The skin will naturally release when the fish is ready to flip.

BUST OUT

- Peeler
- Paper towels
- Baking sheet
- Large pan
- Small pot
- Small bowl
- Kosher salt
- Black pepper
- Cooking oil (1 TBSP | 1 TBSP)
- Butter (1 TBSP | 2 TBSP) Contains: Milk

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1 PREP & ROAST CARROTS

- Adjust rack to top position and preheat oven to 425 degrees. Wash and dry produce.
- Trim, peel, and cut **carrots** on a diagonal into ½-inchthick pieces. Trim and thinly slice scallions, separating whites from greens.
- Toss carrots on a baking sheet with a large drizzle of oil, half the Fajita Spice Blend, salt, and pepper. Roast on top rack until browned and tender, 20-25 minutes.
- Cut broccoli into bite-size pieces if necessary. (Reserve carrots for another use.) Swap in broccoli for carrots: roast for 15-20 minutes.



3 COOK SALMON

- While rice cooks, pat **salmon*** dry with paper towels; season all over with remaining Fajita Spice Blend, salt, and pepper.
- Heat a **drizzle of oil** in a large, preferably nonstick, pan over medium-high heat. Add salmon to pan, skin sides down. Cook until skin is crisp and fish is almost cooked through, 5-7 minutes.
- Flip and cook until fish is opaque and cooked through, 1-2 minutes more. Turn off heat; transfer to a plate.



2 COOK RICE

- Meanwhile, in a small pot, melt 1 TBSP butter (2 TBSP for 4 servings) over medium-high heat.
- Stir in scallion whites and half the turmeric (all for 4): cook, stirring constantly, until fragrant, 30-60 seconds. Add rice, 3/4 cup water (11/2 cups for 4), and a big pinch of salt. Bring to a boil, then cover and reduce to a low simmer. Cook until rice is tender. 15-18 minutes.
- Keep covered off heat until ready to serve.



4 FINISH & SERVE

- While salmon cooks, in a small bowl, combine sour. cream and scallion greens. Add water 1 tsp at a time until mixture reaches a drizzling consistency. Season with salt and pepper.
- Fluff rice with a fork taste and season with salt and pepper. Divide rice, salmon, and carrots between plates. Drizzle salmon with scallion crema and serve.