

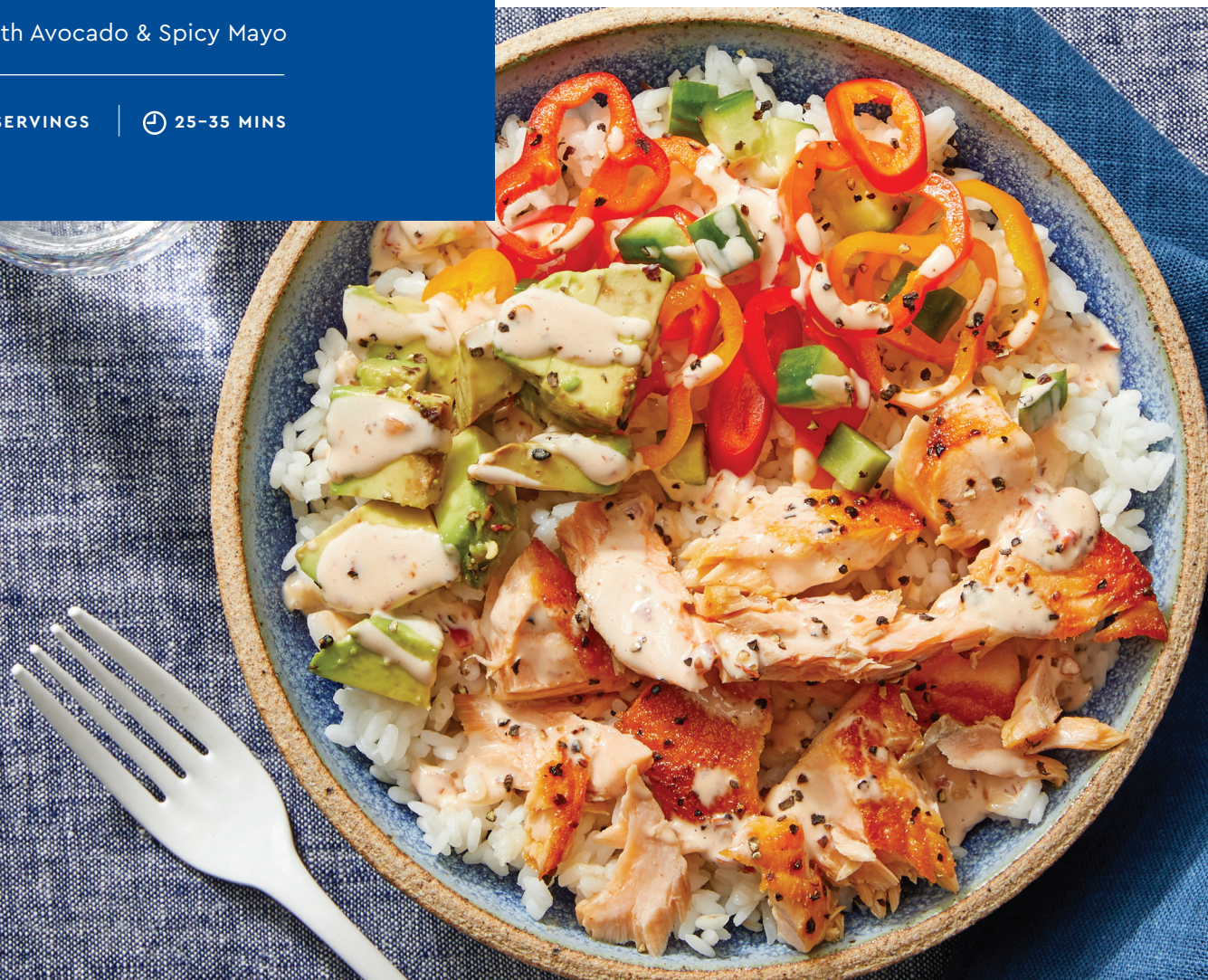
Salmon & Sushi Rice Bowls

with Avocado & Spicy Mayo

4 SERVINGS

⌚ 25-35 MINS

 **Blue Apron**
blueapron.com



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 Serve with Blue Apron wine that has this symbol
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Ingredients

Customized ingredients

 4 Skin-On Salmon Fillets 

SWAPPED FOR:

 18 oz Tail-On Shrimp¹ 

 1 Tbsp Sugar


 1 Tbsp Sambal Oelek

 1 Tbsp Rice Vinegar

 1 cup Sushi Rice

 2 Persian Cucumbers

 ¼ cup Mayonnaise

 2 Tbsps Vegetarian Ponzu Sauce

 1 tsp Furikake

 1 Avocado

 2 Bell Peppers

 2 Tbsps Mirin²

 2 Tbsps Soy Glaze

Cook along on the app



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¹ peeled & deveined ² salted cooking wine
*Ingredients may be replaced and quantities may vary.



"Alexa, find Blue Apron recipes."

1 Cook the rice

- In a medium pot, combine the **rice**, a **big pinch of salt**, and **1 ¾ cups of water**. Heat to boiling on high.
- Once boiling, reduce the heat to low. Cover and cook, without stirring, 15 to 17 minutes, or until the water has been absorbed and the rice is tender.
- Turn off the heat and fluff with a fork. Stir in the **mirin**.



2 Cook the salmon

- Meanwhile, pat the **salmon** dry with paper towels; season with salt and pepper on both sides.
- In a large pan (nonstick, if you have one), heat **1 tablespoon of olive oil** on **medium** until hot.
- Add the seasoned salmon, skin side up. Loosely cover the pan with foil. Cook 3 to 5 minutes, or until lightly browned. Flip and cook 2 to 4 minutes, or until browned and cooked through.*
- Transfer to a large bowl.



↔ CUSTOMIZED STEP 2 If you chose Shrimp

- Pat the **shrimp** dry with paper towels; remove the tails. Season with salt and pepper.
- In a large pan (nonstick, if you have one), heat **1 tablespoon of olive oil** on medium-high until hot.
- Add the **seasoned shrimp**. Cook, stirring occasionally, 4 to 5 minutes, or until opaque and cooked through.
- Turn off the heat and stir in the **ponzu sauce**. Taste, then season with salt and pepper if desired.

3 Prepare the remaining ingredients

- Wash and dry the fresh produce.
- Cut off and discard the stems of the **peppers**. Quarter lengthwise; remove the ribs and seeds, then thinly slice crosswise.
- Medium dice the **cucumbers**.
- In a large bowl, whisk together the **sugar** and **soy glaze**. Add the **sliced peppers** and **diced cucumbers**; stir to coat. Set aside to marinate, stirring occasionally, at least 10 minutes. Taste, then season with salt and pepper if desired.
- Halve and pit the **avocado**. Using a spoon, remove the avocado from the skin, then medium dice; place in a separate bowl. Add the **furikake** and **vinegar**; season with salt and pepper. Toss to coat.
- In a separate bowl, whisk together the **mayonnaise**, **1 tablespoon of water**, and **as much of the sambal oelek as you'd like**, depending on how spicy you'd like the dish to be. Season with salt and pepper.



4 Finish the salmon & serve your dish

- When cool enough to handle, remove the skin from the **cooked salmon**.
- Using two forks, flake the salmon into large pieces. Add the **ponzu sauce**; stir to coat. Taste, then season with salt and pepper if desired.
- Serve the **cooked rice** topped with the **finished salmon**, **seasoned avocado**, **marinated vegetables**, and **spicy mayo**. Enjoy!



↔ CUSTOMIZED STEP 4 If you chose Shrimp

- Serve the **cooked rice** topped with the **finished shrimp**, **seasoned avocado**, **marinated vegetables**, and **spicy mayo**. Enjoy!

*The USDA recommends a minimum safe cooking temperature of 145°F for fish.

To view this recipe's full nutrition information, SEE FULL RECIPE in the current tab of your account at blueapron.com or in the Blue Apron app, then click on VIEW FULL NUTRITION. Food safety handling information: blog.blueapron.com/foodsafety

CONTAINS: SEE INGREDIENT PACKAGING FOR ALLERGEN(S).

Produced in a facility that processes crustacean shellfish, egg, fish, milk, peanuts, soy, tree nuts, and wheat.

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