



Hot Smoked Salmon Rice Pilaf

with Peas and Cucumber Yogurt



20-30min



2 Servings

This is a riff on kedgeree—a curry-flavored rice pilaf style dish that includes smoked fish. We've modernized it by adding a dollop of cucumber raita-style yogurt on top, and including peas and cilantro for a fresh pop of color and flavor. The hot smoked salmon is a protein-rich addition, just make sure to pick out any pin bones that might be hidden as you flake the fish. Cook, relax, and enjoy!

What we send

- garlic
- peas
- yellow onion
- jasmine rice
- Persian cucumber
- fresh cilantro

What you need

- coarse kosher salt
- freshly ground pepper
- olive oil

Tools

- fine-mesh sieve
- medium saucepan

Read through the whole recipe before you start. Rinse and dry all produce before using. Weights may vary slightly.

For recipes containing garlic, you'll find one head of garlic in your box.

We recommend you use coarse kosher salt stored in a container that allows you to grab it with your fingertips, or scoop with measuring spoon.

Allergens

May contain traces of allergenic ingredients. Packaged in a facility that packages gluten containing products.

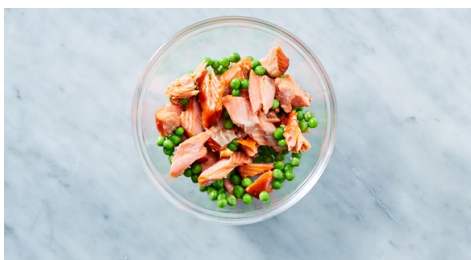
Nutrition per serving

Calories 597.0kcal, Fat 20.4g, Proteins 32.3g, Carbs 69.4g



1. Prep ingredients

Trim ends from **onion**, then halve, peel, and finely chop. Finely chop **2 cloves garlic**. Pick **cilantro leaves** from stems; finely chop **stems**, and roughly chop **half of the leaves**, leaving the rest whole. Rinse **rice** in a fine-mesh sieve until water runs clear.



4. Prep salmon & peas

Remove and discard skin from **salmon**; flake fish into bite-size pieces. Keep your eye out for any pin bones that need to be removed. In a medium bowl, mix salmon with **peas** and **2 tablespoons water**.



2. Sauté aromatics

Heat **butter** and **1 tablespoon oil** in a medium saucepan over medium-high. Add **onion** and cook until softened and golden brown, 4-5 minutes. Add **¾ of the garlic** (save rest for step 5) and **1½ teaspoons curry powder** and cook until fragrant, about 1 minute.



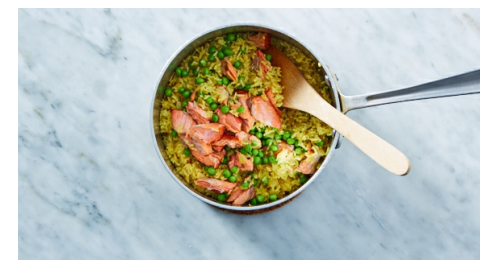
5. Make raita

Finely chop **cucumber** and place in a small bowl. Add **yogurt**, **chopped cilantro leaves**, **remaining chopped garlic**, and **1 tablespoon olive oil**. Season to taste with **salt** and **pepper**.



3. Cook rice

Add **rice**, **½ teaspoon salt** and **cilantro stems** to pot. Cook, stirring, for 1 minute. Add **1¼ cups water**. Bring to a simmer, reduce heat to low, cover and cook until water is absorbed and rice is tender, about 17 minutes.



6. Serve

When **rice** is cooked turn off heat and spoon **salmon** and **peas** on top. Cover, and let sit 3 minutes. Toss gently to combine. Serve in bowls, topped with a dollop of **cucumber yogurt** and **whole cilantro leaves**. Enjoy!