



Teriyaki-Glazed Salmon

with Green Beans, Sesame & Sushi Rice



ca. 20min



2 Servings

Rice is a staple across the globe and each type of rice has a distinct appearance and flavor. Sushi rice is a short grain rice that is starchier than its medium and long grain cousins. After cooking, this type of rice is stickier, perfect for eating with chopsticks, in a lettuce wrap, or as the name suggests, for making sushi!

What we send

- toasted sesame seeds
- sushi rice
- mirin
- fresh ginger
- garlic
- green beans

What you need

- kosher salt & ground pepper
- sugar
- white wine vinegar ¹⁷

Tools

- fine-mesh sieve
- small saucepan
- small skillet

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

Sulphites (17). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 580kcal, Fat 14g, Carbs 80g, Proteins 35g



1. Make rice

Rinse **rice** in a fine-mesh sieve until the water runs clear. Add to a small saucepan along with **1 cup water** and **½ teaspoon salt** and bring to a boil. Cover and cook over low until rice is tender and water is absorbed, about 15 minutes. Cover to keep warm until ready to serve.



2. Prep ingredients

Preheat broiler with a rack in the upper third. Peel and finely grate **1 teaspoon each ginger and garlic**. Trim stem ends from **green beans**, then cut into 2-inch pieces.



3. Make teriyaki sauce

In a small skillet, combine **all of the tamari, mirin, grated ginger and garlic, 2 teaspoons sugar, and 1 teaspoon vinegar**. Bring to a simmer over medium-high, and cook, stirring, until slightly thickened and reduced to ⅓ cup, 2-3 minutes.



4. Prep salmon & green beans

Pat **salmon** dry and rub all over with **oil**. Season lightly with **salt** and **pepper**. Transfer to one half of a rimmed baking sheet, skin-side down, and spoon **2 teaspoons of the teriyaki sauce** over all of the salmon. Add **green beans** to the other half of the baking sheet and toss with **2 teaspoons oil** and **a pinch each salt and pepper**.



5. Cook salmon & green beans

Broil **salmon** and **green beans** on the upper oven rack until salmon is cooked through and slightly charred on top, and green beans are crisp-tender, about 5 minutes (watch closely, as broilers vary).



6. Finish & serve

Fluff **rice** with a fork. Using a spatula, separate **salmon** from skin, if desired. Serve **rice** topped with **salmon** and **green beans**. Drizzle with **remaining teriyaki sauce** and sprinkle with **toasted sesame seeds**. Enjoy!