



Salmon & Sushi Rice Bowls

with Avocado & Yuzu Mayo

2 <OR> 4 SERVINGS

CUSTOMIZED OPTIONS:

 2 | 4 Skin-On Salmon Fillets

or

 10 | 20 oz Shrimp¹

 1/2 | 1 cup Sushi Rice

 1 | 2 Avocado

 1 | 2 Persian Cucumber

 3 | 6 oz Radishes

 1 | 2 Tbsp Sesame Oil

 1 | 2 Tbsp Yuzu Kosho

 1 | 2 Tbsp Seasoned Black Vinegar

 2 | 4 Tbsp Mayonnaise

 1 | 2 tsp Black & White Sesame Seeds



Cooking for 4 servings?

Cooking instructions are written for 2 servings. If you're cooking for 4, use larger pots and pans, work in batches when necessary, and double any measurements that are highlighted.

Getting Started

COOKING TOOLS

Medium Nonstick Pan (Large for 4)
Medium Pot
Knife
Cutting Board

FROM YOUR PANTRY

Olive Oil
Salt
Pepper

Chef's Note

FEATURED INGREDIENT

Yuzu kosho is a beloved Japanese condiment made from fermented chiles, salt, and the juice and zest from yuzu—a tart, fragrant citrus fruit grown in East Asia. It brightens up any dish with its intensely aromatic and pleasantly spicy flavor.

COOKING TEMPERATURE

The USDA recommends a minimum safe cooking temperature of: 145°F Fish



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¹. peeled & deveined
Ingredients may be replaced and quantities may vary.

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1. Cook the rice

- ☐ Carefully rinse the **rice** (sifting through for any impurities). Drain thoroughly.
- ☐ In a medium pot, combine the **rice**, a **big pinch of salt**, and **$\frac{3}{4}$ cup 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.



2. Prepare the ingredients

- ☐ Meanwhile, wash and dry the fresh produce.
- ☐ Halve and pit the **avocado(s)**. Using a spoon, remove the avocado(s) from the skin, then thinly slice. Place in a bowl; season with salt and pepper.
- ☐ Halve the **radishes** lengthwise, then thinly slice crosswise.
- ☐ Halve the **cucumber(s)** lengthwise, then thinly slice crosswise.
- ☐ In a bowl, combine the **sliced radishes**, **sliced cucumber(s)**, **sesame oil**, and **vinegar**. Season with salt and pepper. Set aside to marinate, stirring occasionally, at least 10 minutes.
- ☐ In a separate bowl, combine the **mayonnaise** and **as much of the yuzu kosho as you'd like**, depending on how spicy you'd like the dish to be.



 Look for customized instructions before the next step!

3. Cook the fish & serve your dish

- ☐ Pat the **fish** dry with paper towels. Season with salt and pepper on both sides.
- ☐ In a medium nonstick pan (or large for 4 servings), heat a drizzle of **olive oil** on medium until hot.
- ☐ Add the seasoned fish, 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 bowl.
- ☐ When cool enough to handle, remove the skin from the **cooked fish**. Using two forks, flake the fish into large pieces.
- ☐ Serve the **cooked rice** topped with the **flaked fish**, **marinated vegetables** (including any liquid), and **seasoned avocado(s)**. Drizzle with the **yuzu mayo**. Garnish with the **sesame seeds**. Enjoy!



Customized Step

SHRIMP

- ☐ Pat the **shrimp** dry with paper towels; season with salt and pepper.
- ☐ In a medium nonstick pan (or large for 4 servings), heat a drizzle of **olive oil** on medium-high until hot.
- ☐ Add the seasoned shrimp. Cook, stirring occasionally, 3 to 5 minutes, or until opaque and cooked through.
- ☐ Turn off the heat.
- ☐ Serve the **cooked rice** topped with the **cooked shrimp**, **marinated vegetables** (including any liquid), and **seasoned avocado(s)**. Drizzle with the **yuzu mayo**. Garnish with the **sesame seeds**. Enjoy!



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