

Sesame Ginger Salmon

A super-simple dish we just love. It all starts with a sesame and ginger glaze that gives an Asian flair to salmon and roasted broccoli. Served over brown rice and topped with honey-glazed walnuts, it's a hands-free dinner you'll go crazy for.

40 *Minutes to the Table*

15 *Minutes Hands On*

1 Whisk *Super Easy*

Getting Organized

EQUIPMENT

Sauce Pan
Mixing Bowl
Baking Sheet

FROM YOUR PANTRY

Olive Oil
Salt & Pepper

6 MEEZ CONTAINERS

Brown Rice
Broccoli Florets
Salmon
Sesame Glaze
Green Onion & Sesame
Walnuts

Make The Meal Your Own

If you ordered the carb conscious version, you received cauliflower "rice" instead of brown rice, reducing the carbs per serving to 31g. In step 3 while the salmon and broccoli are cooking, add 1 Tbsp olive oil to a large skillet over medium-high heat. Cook the cauliflower until it starts to brown, about 2 to 3 minutes. Place the cauliflower "rice" directly on serving plates.

Good To Know

Our salmon is responsibly fished, so it's free from dyes, antibiotics and any industrial grain-based diets.

Be sure to save some glaze for the end, you can add as much or as little as you like to get it just the way you want it to taste.

Health snapshot per serving – 700 Calories, 40g Fat, 48g Carbs, 47g Protein and 13 Freestyle Points.

Lighten Up snapshot per serving – 585 Calories, 29g Fat, and 10 Freestyle Points with half the walnuts.

Have questions? The dinner hotline is standing by from 5 to 8 pm at 773.916.6339.

INGREDIENTS: Brown Rice, Salmon, Broccoli, Honey, Sesame Oil, Tamari, Ginger Puree, Green Onions, White Sesame Seeds, Black Sesame Seeds, Walnuts

meez meals

1. Getting Organized

Preheat oven to 400 and bring a pot of water to a boil.

Add the **Brown Rice** to the boiling water with a pinch of salt. Cook until tender, about 25 to 30 minutes. Drain the rice, fluff with fork and cover and let it steam for a few minutes before serving.

2. Marinating the Salmon

While the rice is cooking, pat the **Salmon** fillets dry with a paper towel and place in a shallow dish or bowl. Take about 1/3 of the **Sesame Glaze** and cover the salmon. Let marinate for 5 minutes.

3. Preparing the Broccoli, Walnuts, and Salmon

When the salmon has marinated for 5 minutes, place it in the center of a baking sheet. In a separate bowl toss the **Broccoli** with 1 tablespoon olive oil, salt and pepper and place it on the baking sheet to the left of the salmon.

Spoon 1 tablespoon of **Sesame Glaze** into the container with the **Walnuts** and mix thoroughly so walnuts are well coated. Place coated walnuts to the right of the salmon. Bake in oven at 400 for 10 minutes.

Pull baking sheet from oven and remove walnuts. Place them in the bowl you used for the broccoli and set aside. Spoon additional glaze on the salmon to cover the top. Turn oven to broil setting and move baking sheet to top rack. Continue to cook **Broccoli** and **Salmon** for 5 additional minutes or until they have a nice crispy exterior.

4. Putting It All Together

Put the brown rice on a plate, top with broccoli and then the salmon. Drizzle the remaining sesame glaze. Garnish with the glazed walnuts and **Green Onions & Sesame** and enjoy!

We cook our rice like pasta so cover the rice with plenty of water.

We put the opened glaze bag in a glass so it stays upright until we need it again. Or you can pour the remainder into a measuring cup for easy pouring.

Love this recipe? #meezmagic

Instructions for two servings
Meez Meals * 1459 N. Elmwood Avenue * Evanston * Illinois