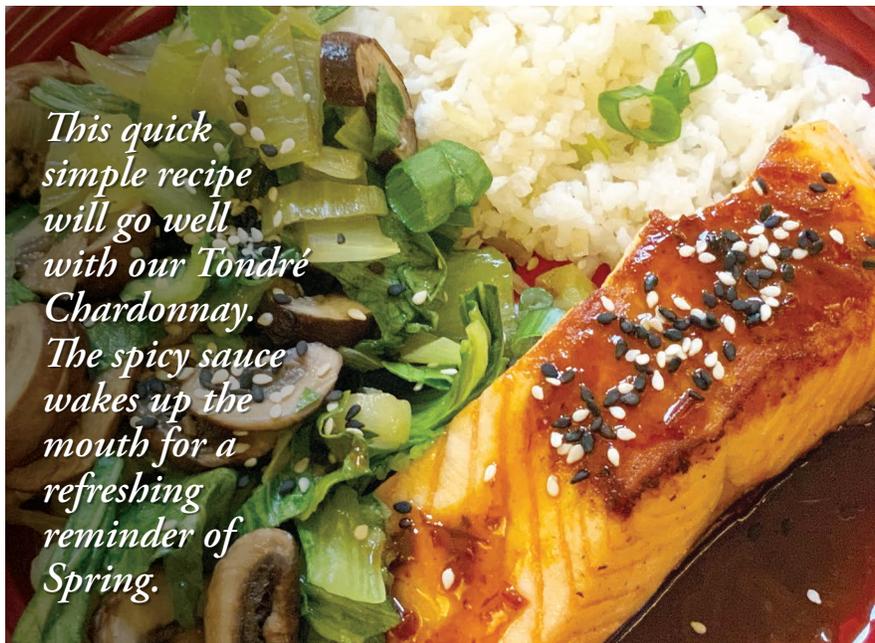


# SPICY ASIAN SALMON

Servings: 2



*This quick simple recipe will go well with our Tondré Chardonnay. The spicy sauce wakes up the mouth for a refreshing reminder of Spring.*

## INGREDIENTS:

- 2 Salmon filets, skin-on (4-6 oz)
- 1/2 cup long grain white rice
- 1 cup water
- 10 oz baby bok choy, medium chopped, separate leaves and stems
- 4 oz mushrooms, sliced
- 2 cloves garlic, peeled and chopped fine
- 2 scallions, sliced thin, keeping white and green separate
- 1/2 to 1 Tbsp sambal oelek (more or less; to your taste)
- 2 tbsp soy glaze
- 1 Tbsp sesame oil
- 1 tsp black and white sesame seeds
- Olive oil, salt and pepper
- A medium nonstick pan
- A brush to apply sauce

## PREPARATION:

### The Garlic Rice:

Heat a tbsp of olive oil in a small saucepan. Add scallion whites and cook for 30 seconds; add half the garlic and cook for another 30 seconds until aromatic. Add rice, water, and a pinch of salt. Heat to boiling uncovered on high; reduce heat to low, cover and simmer 15 minutes until all water is absorbed. Take off heat, allow to rest 5 min, then fluff and stir in the scallion greens. Cover and set aside to keep warm.

### The Spicy Sauce:

While the rice simmers, in a bowl combine the soy glaze, half the sesame oil, and as much sambal oelek as you'd like, depending on how spicy you'd like the dish to be. We recommend at least 1 Tbsp of sambal.

### The Vegetables:

While the rice simmers, cook the vegetables. In a medium nonstick pan, heat a tbsp of olive oil on medium-high until hot. Add the chopped bok choy stems, mushroom pieces, and remaining chopped garlic; season with salt and pepper. Cook, stirring occasionally, 4 to 5 minutes, until slightly softened. Add the chopped bok choy leaves. Cook, stirring frequently, about 1 minute until wilted. Transfer to a bowl; cover with foil to keep warm. Wipe the pan out for the fish.

### The Salmon:

By now the rice should be complete. Pat the fish dry with paper towels. Season with salt and pepper on both sides. In the medium pan, heat the remaining sesame oil on medium-high until hot. Add the seasoned fish, skin side up. Cook 3 minutes until lightly browned. Flip and cook about 4 minutes, until skin is browned and salmon is mostly cooked through. Turn off the heat and plate immediately!

## PLATING:

Divide the rice into piles on two plates. Place a salmon filet on or next to the rice. Add vegetables to the side of the rice and fish. Brush the fish with sauce, perhaps a drizzle of sauce on the rice, maybe on the veggies too if you like. Sprinkle both plates with sesame seeds, especially on the fish, and serve immediately.

*Pro Tip: Make a main pile of rice, then scrape a thin layer of rice on one side of the main pile, for the fish to sit on. This will keep the fish warm longer while you eat, and soak up any excess yummy sauce for a nice looking presentation.*

*Suggested Wine Pairing:  
Sarah's Vineyard Tondré Grapefield Chardonnay*

