

Sriracha Salmon with Fennel Garlic Herb

Rice | by Sierra Waters

Ingredients

For the Sheet Pan

1 5-7 oz salmon filet

½ fennel, thinly sliced ¼ inch thick

½ yellow onion, thinly sliced ¼ inch thick

2 tablespoons extra virgin olive oil

Adobo Seasoning to taste

Kosher salt to taste

Black pepper to taste

Honey Sriracha Sauce

2 tablespoons salted butter, melted

2 teaspoons Sriracha

2 teaspoons honey

Garlic Herb Rice

½ cup basmati rice

1 tablespoon salted butter

½ cup mixed herbs (dill, chives, parsley, cilantro) finely chopped

Juice and zest of ½ lemon

2 garlic cloves, finely minced

¼ cup pistachios, roughly chopped

Kosher salt to taste

A few cracks of black pepper

Instructions

1. Preheat the oven to 375 degrees Fahrenheit.
2. To make the honey-sriracha sauce, mix melted butter, sriracha, and honey in a small bowl until combined and set aside.
3. Place thinly sliced fennel and onion on a sheet pan, drizzle them with olive oil, and season with salt, pepper, and adobo seasoning to taste. Add the salmon to the sheet pan and pat it dry with a paper towel. Spoon the honey-sriracha sauce over the salmon and roast for 20-22 minutes until the vegetables are caramelized and softened and the salmon is fully cooked. Beyond the point of translucency, until it flakes apart easily but isn't dried out.
4. Meanwhile, as the salmon and vegetables are cooking, make the rice. Melt one tablespoon of butter in a medium saucepan over medium-low heat. Rinse the rice in a fine mesh strainer until the water is no longer cloudy to remove some of the starchiness. Once the butter is melted, add your rinsed rice and toast until the rice is slightly golden and smells toasty about 4-5 minutes. Add the minced garlic and sauté for 2 minutes until it is fragrant. Lower the heat to low and add the water. Cover the saucepan and cook until all the water is absorbed and the rice is cooked, for about 20 minutes. Once cooked, turn off the heat and let the rice steam for 5 minutes with the lid still on.
5. Fluff the rice with a fork and add chopped herbs, lemon zest and juice, chopped pistachios, and salt and pepper to taste. Mix gently with a fork, then add the roasted fennel and onions. Serve the salmon on top of a bed of fennel garlic herb rice, with an extra squeeze of lemon, and enjoy!