

**Product Spotlight:
Basmati Rice**

Basmati rice is a small but long-grained, aromatic rice ('basmati' means fragrant). It is of Southeast Asian origin and has been cultivated for over 8000 years.



Creamy Cajun Salmon with Rice

Pan-seared salmon fillets in a creamy cajun sauce with capsicum, red onion and cherry tomatoes served over basmati rice with lemon wedges. Comforting, simple & delicious.



30 minutes



2 servings



Fish

Switch it up!

This dish is also delicious to make with chicken! You can serve over pasta, quinoa, mashed potatoes or with crusty bread for dipping!

Per serve:	PROTEIN	TOTAL FAT	CARBOHYDRATES
	39g	37g	84g

FROM YOUR BOX

BASMATI RICE	150g
SHALLOT	1
GREEN CAPSICUM	1
CHERRY TOMATOES	200g
SALMON FILLETS	1 packet
FAMILY CAJUN SPICE MIX	1 packet
SOUR CREAM	1 tub
LEMON	1

FROM YOUR PANTRY

oil for cooking, salt, pepper

KEY UTENSILS

frypan, saucepan

NOTES

Change the flavour of this dish and season with dried herbs such as tarragon or oregano, balsamic vinegar and maybe try adding some sun-dried tomatoes.

Family cajun spice mix: ground paprika, garlic powder, dried thyme, celery salt.



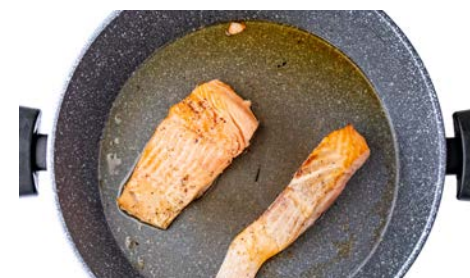
1. COOK THE RICE

Place **rice** in a saucepan, cover with **300ml water**. Cover with a lid and bring to a boil. Reduce to low heat for 10–15 minutes. Remove from heat, stand for 5 minutes. Stir carefully with a fork.



2. PREPARE THE VEGETABLES

Dice **shallot**, cut **capsicum** into strips and halve **cherry tomatoes**. Keep separate.



3. SEAR THE SALMON

Heat a pan with **oil** over medium-high heat. Season **salmon fillets** with **1–2 tsp cajun spice mix**, **salt and pepper**. Add to pan and cook for 2 minutes each side or until nearly cooked through. Set aside on a plate, keep pan over heat.



3. COOK THE VEGETABLES

Add shallot and capsicum to heated frypan and cook for 2–3 minutes or until softened. Add tomatoes and remaining cajun spice mix. Cook for 1–2 minutes.



5. MAKE THE SAUCE

Stir in **sour cream** and **1/2 tub water**. Simmer for 5 minutes. Add salmon to the sauce and simmer for 2–3 minutes or until cooked through. Season to taste with **salt and pepper**.



6. FINISH AND SERVE

Cut **lemon** into wedges. Serve salmon, vegetables and sauce over rice along with a lemon wedge.



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