



King Salmon Packets

5 portions

by Rabbi David Young

Ingredients:

- 1.25 lb **Salmon fillet, cut into 5 equal portions**
- 2-3 each **Carrots**
- 20-30 each **Pea pods**
- 1 each **Small can of sliced Water Chestnuts**
- 1 each **Small can of Bamboo Shoots**
- 1 Stalk **Lemongrass**
- 1 each **Fresh ginger (about the size of a golf ball)**
- To taste **Green onions**
- To taste **Sesame oil**
- To taste **Chinese five-spice**
- To taste **Salt**
- To taste **White pepper**
- 5 portions **Cooked rice**
- To taste **Sriracha (optional, on the side)**



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Directions:

1. **Preheat and oven to 350.**
2. **Start the rice, and check on it as you prep the rest.**
3. **Lay out five pieces of aluminum foil, about a foot long (long enough to wrap the whole thing up salmon and veggies together).**
4. **Brush the salmon portions with sesame oil, then sprinkle with salt, black pepper, and Chinese five-spice. Set aside.**
5. **Slice the ginger, lemongrass, green onions and carrots on the diagonal. Portion the ginger evenly among the sections of foil, putting it right in the center of each foil piece. Layer the lemon grass on top of the ginger, followed by the carrots, pea pods, water chestnuts, bamboo, and then top with the salmon. Sprinkle the sliced green onions on top.**
6. **Wrap each piece of foil around the whole thing, forming a little package with the ends rolled in.**
7. **Lay the foil packages on a baking sheet, and put in the 350-degree oven for 20 minutes.**
8. **To serve, cut an X in the top of each packet with a pair of kitchen shears (BE CAREFUL! 350-degree steam inside!)**
9. **Serve in the foil with the rice or transfer to a plate.**

B'tayavon!