

NC7

Approx.  
Cook Time:  
**2 hrs**



## Nutrition Facts

**Serving size** 1 meal (295g)

1 Serving: Salmon 1 fillet (61g),  
Jasmine Rice 1/3 cup (56.5g),  
Snow Peas 1 cup (85g), Gochujang  
1/2 tbsp (7.5ml), Sesame Oil 1/2 tbsp  
(7.5ml), Sesame Seeds 1/4 tsp (1.75g)

**Amount per serving**

**Calories** **640**

% Daily Value\*

<b>Total Fat</b> 35g	<b>45%</b>
Saturated Fat 6g	<b>30%</b>
Trans Fat 0g	<b>0%</b>
<b>Cholesterol</b> 65mg	<b>22%</b>
<b>Sodium</b> 380mg	<b>17%</b>
<b>Total Carbohydrate</b> 46g	<b>17%</b>
Dietary Fiber 5g	<b>18%</b>
Total Sugars 6g	<b>0%</b>
Includes 2g Added Sugars	<b>4%</b>

**Protein** 32g

Vit. D 0mcg 0%    • Calcium 160mg 10%  
Iron 3.6mg 20%    • Potas. 90mg 2%

\*The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness. Due to the long sous vide cook time some temperature settings are below the FDA recommended temperatures. Please use caution when cooking below the FDA recommended temperatures.

## Gochujang Salmon

with Jasmine Rice & Snow Peas

**Ingredients:** Raw Atlantic Salmon, Canola Oil, Salt, Ground Black Pepper, Snow Peas, Jasmine Rice, Sesame Seeds, Hot Pepper Paste (Brown Sugar, Water, Wheat Flour, Red Pepper Powder, Soy Sauce, Salt, Onion Puree, Defatted Soybean Powder, Citric Acid, Koji), Brown Sugar, Spirit Vinegar, Water, Onion Puree, Cane Sugar, Gat, Soy Sauce (Defatted Soybean, Wheat, Salt, Koji Water), Cooking Rice Wine, Red Pepper Powder, Salt, Capsicum, Xanthan Gum, Sesame Oil (White Sesame Seeds)

**ALLERGENS:** Contains Defatted Soybean Powder and Soy Sauce. Contains Wheat, Salmon.

### Collect the following:

	2 servings (pcs)	4 servings (pcs)
Salmon Fillets	2	4
Jasmine Rice	1	2
Snow Peas	1	2
Gochujang Sauce	1	2
Sesame Oil	1	2
Sesame Seeds	1	2



Questions? Email [help@suvie.com](mailto:help@suvie.com)

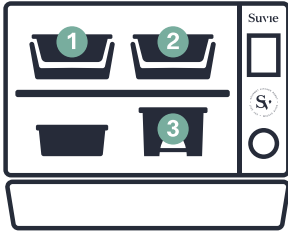
# Gochujang Salmon

with Jasmine Rice & Snow Peas

Hold this corner  
to logo on Suvie



Collect from your pantry:  
**salt, pepper**



## 1. Vegetables: **Snow Peas**

Open package & pour into Suvie pan. Place pan in **upper left** cooking zone.

## 2. Protein: **Salmon Fillets**

**Don't cut open packages!** Place in Suvie pan and fully cover with water. Place in **upper right** cooking zone.

## 3. Starch: **Jasmine Rice**

Pour into strainer. **Do not add water.** Place in bottom **right cooking zone** with **FRONT** facing outwards. **Don't forget to add salt!**

## 4. Sauce: **Gochujang**

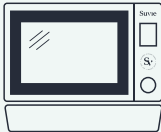
If using from frozen, thaw before use. Keep in fridge during the cook.

## 5. Garnishes: **Sesame Oil, Sesame Seeds**

Keep garnishes in fridge.

## 6. Scan this card

Hold **the corner of this card** to the logo on Suvie until scanned.



## 7. Set Suvie

- **Don't forget to fill the reservoir** to the fill line indicated.
- Choose **Cook Now, Refrigerate, or Schedule** on the screen.
- You can also **customize** the cook times to your liking!
- Wait until cook is done before proceeding to the steps below.



8. Carefully remove pan **(it will be hot!)** with **salmon** from Suvie & drain water. Remove **salmon** from packaging & discard liquid.



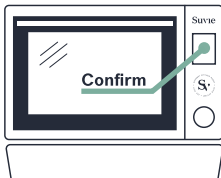
9. Place **salmon** in pan & pat dry.



10. Spread **gochujang sauce** evenly over the salmon. Return pan to Suvie.



11. Season **snow peas** with **sesame oil**, and **salt & pepper** to taste. Return pan to Suvie.



12. Confirm broil times on Suvie screen. Close Suvie door & select **"Start Broil."**



13. Remove starch pan from Suvie. Season **jasmine rice** to taste with **salt & pepper**.



14. Divide rice, snow peas, & salmon between plates. Garnish salmon with **sesame seeds**. **Enjoy!**