



korean style broiled salmon lettuce wraps

cook time:
20

prep time:
20

featured product:
little gems

our wrap-ready little gems serve as the perfect bed for salmon and rice. broiling the salmon in a mixture of gochujang, honey, and soy sauce seals in moisture while crisping up the outside. top the little gem leaves with rice, salmon, and miso sauce for a gourmet wrap you'll never forget! perfect for parties or whenever you feel like getting handsy with your food!



ingredients

4 servings

- 1 package [organicgirl? little gems ?](#)
- 1 cup short grain white rice
- 2 tablespoons gochujang, divided
- 1 tablespoon honey
- 1 tablespoon soy sauce
- 2 teaspoons toasted sesame oil, divided
- 1 pound salmon fillets
- ¼ cup doenjang or red miso
- 1 teaspoon distilled white vinegar
- 1 garlic clove, minced or pressed
- 1 green onion, finely chopped
- ¼ cup toasted sesame seeds

substitutions

? *substitute with* [romaine heart leaves](#)

directions

1. in a small saucepan combine rice and 1¼ cups water. bring to a boil over medium-high heat, then reduce heat to low, cover, and cook until rice is tender, about 15 minutes. take off heat and let sit 5 minutes more. while rice cooks, preheat the broiler and place a rack about 6" from heating element.

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2. in a small bowl stir to combine 1 tablespoon gochujang, honey, soy sauce, and 1 teaspoon sesame oil.

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3. lightly oil a large baking sheet. place salmon on prepared baking sheet and brush with gochujang mixture. broil until cooked through, about 5 minutes.

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4. while salmon cooks, in a small bowl stir to combine doenjang or miso, remaining 1 tablespoon gochujang, remaining 1 teaspoon sesame oil, vinegar, garlic, and green onion.

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5. transfer rice to a serving bowl. make lettuce wraps by placing a spoonful of rice in a lettuce leaf. dab a little of the doenjang mixture on the rice and top with salmon. sprinkle with sesame seeds.

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7. enjoy!

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