Let's Make a Meal™ is a restaurant-quality meal that you can make at home. Instead of hunting for a recipe, making a shopping list, and buying a whole jar or bottle when you only need a little, we included exactly what you'll need to create a meal for two. So grab a glass of wine and start cooking!

### Ingredients

- 2 (6 oz) Scottish salmon fillets
- 4 tablespoons mirin
- ½ cup soy sauce
- 6 tablespoons rice vinegar
- 6 tablespoons sesame oil
- ½ cup brown sugar
- 3 cloves garlic, minced
- 1 tablespoon minced ginger
- 1 tablespoon minced jalapeño pepper
- 3 tablespoons cornstarch
- ½ cup jasmine rice
- 4 oz crimini mushrooms
- 1 (1 inch) ring fresh pineapple
- 2 limes, juiced
- ½ cup chopped cilantro
- ⅛ teaspoon salt

### Equipment Needed

- Cutting board
- Knife
- Whisk
- Pastry brush
- Medium saucepan
- Small saucepan
- 13x9 baking dish
- StandardMarket.com

**Salmon Yakitori**

Cilantro & Lime Infused Jasmine Rice, Glazed Crimini Mushrooms & Pineapple

**Cooking time**

approximately 30–45 minutes

*Designed, tested, and approved by Executive Chef Brian Wright*
Place garlic, ginger, and the jalapeño on a cutting board and cut into a fine mince. In a small saucepan over medium heat, whisk together mirin, soy sauce, sesame oil, rice vinegar, brown sugar, garlic, ginger, and jalapeño. Bring to a boil. Whisk in cornstarch and cook for 1–2 minutes. Set aside.

Cut pineapple ring into 1 inch pieces and remove stems from the mushrooms. Thread pineapple and mushrooms alternately onto skewers.

Preheat oven to 375°F. Place salmon and skewers in a baking dish. Using a pastry brush, brush the salmon and skewers liberally with half of the soy sauce mixture. Place in oven and bake for 12–15 minutes, or until salmon is just cooked through.

Combine rice, 1 cup water, and ½ teaspoon salt in a medium saucepan over medium heat. Bring to a boil, reduce heat to low, cover, and simmer for 15 minutes. Meanwhile, reserve a few sprigs of cilantro for garnish and chop the rest of the cilantro finely. Remove rice from the heat. Add lime juice and chopped cilantro. Fluff with a fork.

To serve, place rice into the center of the plate. Top with salmon and skewers. Drizzle additional sauce onto the salmon, skewers, and the plate. Garnish with a few sprigs of cilantro.

Show us your finished dish! Post a photo on social media, tag Standard Market (@StandardMarket), and use the hashtag #letsmakeameal.