

Spiced Catfish & Poblano-Cheddar Grits

with Stewed Collard Greens

When it comes to Southern food, it doesn't get much better than crispy fish and cheesy grits. We're dredging catfish fillets in a lively spice blend of ancho chile powder, ground cumin and smoked paprika (combined with rice flour for the perfect crunchy coating). Then we're pan-frying them and serving them atop creamy cheddar grits and stewed collard greens. To give the dish an extra kick, we're sautéing a mild, smoky poblano pepper and adding it to our rich, savory grits. Enjoy, chefs!



Ingredients

2 Catfish Fillets

1 Cup Yellow Grits

½ Bunch Collard Greens

1 Poblano Pepper

Knick Knacks

1½ Ounces Cheddar Cheese

1 Tablespoon Butter

2 Tablespoons Spiced Catfish Spice Blend

(Rice Flour, Ancho Chile Powder, Ground Cumin & Smoked Paprika)

Makes 2 Servings

About 700 Calories Per Serving

Prep Time: 10 min | Cook Time: 25 to 35 min



For cooking tips & tablet view, visit blueapron.com/recipes/771

Recipe #771

Instructions

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1



Prepare the ingredients:

Wash and dry the fresh produce. Remove and discard the collard green stems; roughly chop the leaves. Grate the cheese. Cut out and discard the stem, ribs and seeds of the poblano pepper; small dice. Immediately wash your hands and cutting board after handling the poblano pepper.

2



Cook the poblano pepper:

In a medium pan (nonstick, if you have one), heat 2 teaspoons of olive oil on medium-high until hot. Add the **poblano pepper**; season with salt and pepper. Cook, stirring occasionally, 3 to 5 minutes, or until softened. Transfer to a bowl. Wipe out the pan.

3



Stew the collard greens:

In the pan used to cook the poblano pepper, heat 2 teaspoons of olive oil on medium until hot. Add the **collard greens** and **¼ cup of water**; season with salt and pepper. Cook, stirring occasionally, 6 to 8 minutes, or until the collard greens have wilted and the water has evaporated. Season with salt and pepper to taste and transfer to a bowl; set aside in a warm place. Wipe out the pan.

4



Cook the grits:

While the collard greens stew, in a large pot, heat **4 cups of water** and a **big pinch of salt** to boiling on high. Once boiling, slowly whisk in the **grits**; reduce the heat to low. Simmer, whisking occasionally, 10 to 12 minutes, or until thickened. (If the grits seem dry, gradually add up to ¼ cup of water to achieve your desired consistency.) Remove from heat. Whisk in the **butter**, **cheese** and **cooked poblano pepper** until thoroughly combined. Season with salt and pepper to taste. Set aside in a warm place.

5



Coat the catfish:

While the grits cook, place the **spice blend** on a plate. Pat the **catfish fillets** dry with paper towels; season with salt and pepper on both sides. Coat 1 side of each seasoned fillet in the spice blend (tapping off any excess).

6



Cook the catfish & serve your dish:

In the pan used to cook the collard greens, heat a thin layer of oil on medium-high until hot. Add the fillets, coated sides down. Cook 3 to 5 minutes on the first side, or until golden brown and crispy. Flip and cook 2 to 3 minutes, or until cooked through. Remove from heat. Divide the **cooked grits** between 2 bowls. Top with the **stewed collard greens** and **cooked catfish fillets**. Enjoy!