

Tamarind-Glazed Cod

with Lime Rice & Cucumber Relish

Mild, delicate cod is one of our favorite fish to cook up with a truly special sauce. In this dish, we're coating our cod with a complex tart-and-sweet glaze flavored with tangy tamarind concentrate—made from the fruit of the tamarind tree, cultivated in India. Served over a bed of lime zest-infused jasmine rice and topped with a crunchy relish of cucumber and jicama (a Mexican tuber that's deliciously juicy when eaten raw), this dish is a celebration of vibrant, dynamic flavors and textures.



Ingredients

- 2 Cod Fillets
- $\frac{3}{4}$ Cup Jasmine Rice
- 1 Persian Cucumber
- 1 Lime
- $\frac{1}{2}$ Pound Jicama
- 1 Large Bunch Cilantro

Knick Knacks

- 2 Tablespoons Golden Mountain Sauce
- 2 Tablespoons Rice Vinegar
- 1 Tablespoon Honey
- 1 1-Inch Piece Ginger
- 1 Tablespoon Tamarind Concentrate

Makes 2 Servings

About 625 Calories Per Serving

Prep Time: 15 min | Cook Time: 15 to 25 min



Instructions

For cooking tips & tablet view, visit blueapron.com/recipes/757

1



Prepare the ingredients:

Preheat the oven to 475°F. Wash and dry the fresh produce. Using a peeler, remove the green rind of the lime, avoiding the white pith; mince the rind to get 2 teaspoons of zest (or use a zester). Quarter the lime. Peel and mince the ginger. Peel and small dice the jicama. Halve the cucumber lengthwise; using a spoon, scoop out and discard the seeds, then small dice the cucumber. Pick the cilantro leaves off the stems; discard the stems and finely chop the leaves.

2



Cook the rice:

In a medium pot, combine the **rice**, **1½ cups of water** and a **big pinch of salt**. Heat to boiling on high. Once boiling, cover and reduce the heat to low. Simmer 12 to 14 minutes, or until the water has been absorbed and the rice is tender. Remove from heat and stir in the **lime zest**; season with salt and pepper to taste. Set aside in a warm place.

3



Make the glaze:

While the rice cooks, in a small pot, combine the **ginger**, **Golden Mountain sauce**, **honey**, **vinegar** and **tamarind concentrate**; season with salt and pepper. Bring to a simmer on medium-high. Cook, stirring occasionally, 2 to 4 minutes, or until thickened and slightly reduced in volume. Remove from heat.

4



Glaze & roast the cod:

While the rice continues to cook, line a sheet pan with aluminum foil and drizzle with oil. Pat the **cod fillets** dry with paper towels; season with salt and pepper on both sides. Place the seasoned fillets on the prepared sheet pan and evenly spoon the **glaze** over the top (you may have extra glaze). Roast 8 to 10 minutes, or until the cod is cooked through. Remove from the oven.

5



Make the relish:

While the cod roasts, in a medium bowl, combine the **jicama**, **cucumber**, **cilantro** and the **juice of all 4 lime wedges**. Drizzle with olive oil and stir to combine; season with salt and pepper to taste. Set aside to marinate, stirring occasionally, for at least 5 minutes.

6



Plate your dish:

Divide the **cooked rice** between 2 dishes. Top with the **roasted cod fillets** and **relish**. Enjoy!