

Crispy Catfish

with Yellow Curry & Bird's Eye Chile Sauce

A fixture on restaurant and household tables throughout Thailand, nam prik—a hot chile sauce with countless variations—offers all the spicy, sweet and savory flavors of the country's cuisine. Our take, served alongside crispy catfish and a creamy, vibrant curry, is made with fresh bird's eye chile, coconut palm sugar and Golden Mountain sauce (a soy-based seasoning often considered to be one of Thailand's "secret" sauces). Be sure to use only as much of the bird's eye chile as you'd like—this variety can be very hot!

Blue Apron Wine Pairings

Lauren Rosillo Macabeo, 2015

As de Copas Verdejo/Sauvignon Blanc, 2014



Ingredients

2 Catfish Fillets
½ Cup Basmati Rice
1 Lime
1 Scallion
½ Bunch Kale

Knick Knacks

3 Tablespoons Rice Flour
1½ Tablespoons Yellow Curry Paste
1 Bird's Eye Chile
1 1-Inch Piece Ginger
1 Tablespoon Coconut Palm Sugar
1 Tablespoon Golden Mountain Sauce
½ Cup Coconut Milk Powder

Makes: 2 servings | **Calories:** about 720 per serving

Prep Time: 15 minutes | **Cook Time:** 20–30 minutes

Instructions

For cooking tips & tablet view, visit blueapron.com/recipes/1000

1



Prepare the ingredients:

Wash and dry the fresh produce. Using a peeler, remove the lime rind, avoiding the pith; mince the rind to get 2 teaspoons of zest (or use a zester). Quarter the lime. Peel and mince the ginger. Cut off and discard the scallion root; thinly slice, separating the white bottom and green top. Remove and discard the kale stems; roughly chop the leaves. In a bowl, combine the **coconut milk powder** and **½ cup of water**; whisk until smooth. Cut off and discard the chile stem; thinly slice crosswise, then thoroughly wash your hands.

2



Cook the rice:

In a small pot, combine the **rice**, a **big pinch of salt** and **1 cup of water**. Heat to boiling on high. Once boiling, cover and reduce the heat to low. Cook 18 to 20 minutes, or until the water has been absorbed and the rice is tender. Remove from heat and fluff the cooked rice with a fork. Stir in the **lime zest** and season with salt and pepper to taste.

3



Coat & cook the catfish:

While the rice cooks, place the **flour** on a plate. Pat the **catfish** dry with paper towels; season with salt and pepper on both sides. Coat 1 side of each seasoned fillet in the flour (tapping off any excess). In a medium pan (nonstick, if you have one), heat 2 teaspoons of olive oil on medium-high until hot. Add the seasoned catfish, coated sides down; cook 5 to 7 minutes on the first side, or until lightly browned. Flip and cook 1 to 2 minutes, or until cooked through. Transfer to a plate and set aside in a warm place. Wipe out the pan.

4



Start the curry:

While the rice continues to cook, in the same pan, heat 2 teaspoons of olive oil on medium-high until hot. Add the **curry paste**, **ginger** and **white bottom of the scallion**; season with salt and pepper. Cook, stirring occasionally, 30 seconds to 1 minute, or until softened and fragrant. Add the **kale** and **¼ cup of water**. Cook, stirring occasionally, 2 to 3 minutes, or until the kale has wilted and the water has cooked off.

5



Finish the curry:

Add the **coconut milk powder-water mixture**, **half the sugar**, **half the Golden Mountain sauce** and **½ cup of water** to the pan; season with salt and pepper. Cook, stirring occasionally, 1 to 2 minutes, or until slightly thickened and heated through. Turn off the heat and stir in the **juice of 1 lime wedge**. Season with salt and pepper to taste.

6



Make the chile sauce & plate your dish:

In a bowl, combine the **remaining sugar** and **Golden Mountain sauce**, the **juice of 1 lime wedge** and **as much of the chile** as you'd like, depending on how spicy you'd like the sauce to be. Stir until the sugar dissolves; season with salt to taste. Divide the **cooked rice** and **finished curry** between 2 dishes. Top with the **cooked catfish**. Garnish with the **green top of the scallion**. Serve with the chile sauce and **remaining lime wedges**. Enjoy!