

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 a characteristic taste of the country's spicy, sweet and savory cuisine. Our take, served alongside crispy catfish and a creamy, vibrant curry, showcases fresh bird's eye chile and coconut palm sugar. Be sure to use only as much of the bird's eye chile as you'd like—this variety can be very hot! (Yours may be red instead of green, but it can be prepared in exactly the same way.)



Blue Apron Wine Pairings

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As de Copas Verdejo/Sauvignon Blanc, 2014



Ingredients

2 Catfish Fillets
½ Cup Jasmine Rice
1 Lime
½ Bunch Kale

Knick Knacks

3 Tablespoons Rice Flour
1½ Tablespoons Yellow Curry Paste
1 1-Inch Piece Ginger
1 Bird's Eye Chile
1 Tablespoon Coconut Palm Sugar
1 Tablespoon Ponzu Sauce
¼ Cup Coconut Milk Powder

Makes: 2 servings

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



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Recipe #1000

1



Prepare the ingredients:

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. 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 stem end of the chile; 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 12 to 14 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** and **ginger**; 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**; season with salt and pepper. 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 mixture**, **half the sugar** and **half the ponzu sauce** 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**, **remaining ponzu 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. Divide the **cooked rice** and **finished curry** between 2 dishes. Top with the **cooked catfish**. Serve with the chile sauce and **remaining lime wedges**. Enjoy!