

# Sweet Chili-Glazed Cod

*with Delicata Squash & Jasmine Rice*

Sweet chili sauce is a popular Thai condiment of red chiles whose heat has been mellowed by the addition of sugar or fruit. Although it's traditionally used as a dipping sauce, tonight we're taking advantage of its sweet-savory flavor to create a gorgeous glaze for our cod fillets. It makes for a perfect, family-friendly centerpiece atop a hearty blend of jasmine rice, crunchy cabbage and sweet, seasonal delicata squash (a winter variety known for its remarkably tender skin).

## Blue Apron Wine Pairings

Ancient Lakes Cellars Gewürztraminer, 2015  
Los Alamos View Sauvignon Blanc, 2014



## Ingredients

- 4 Cod Fillets
- $\frac{3}{4}$  Cup Jasmine Rice
- 6 Ounces Green Cabbage
- 3 Cloves Garlic
- 2 Scallions
- 1 Delicata Squash

## Knick Knacks

- 2 Tablespoons Rice Vinegar
- $\frac{1}{4}$  Cup Sweet Chili Sauce

**Makes:** 4 servings

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



# Instructions

For cooking tips & tablet view, visit [blueapron.com/recipes/fp372](https://blueapron.com/recipes/fp372)

1



## Prepare the ingredients:

Wash and dry the fresh produce. Cut off and discard the root ends of the scallions; thinly slice on an angle, separating the the white bottoms and green tops. Cut off and discard the ends of the squash; peel the squash, leaving alternating strips of skin intact. Quarter the squash lengthwise; using a spoon, scoop out and discard the pulp and seeds. Cut the squash crosswise into 1/4-inch-thick pieces. Cut out and discard the cabbage core; small dice the leaves. Peel and finely chop the garlic.

2



## Cook the rice:

In a large pot, heat 2 teaspoons of olive oil on medium-high until hot. Add the **white bottoms of the scallions** and season with salt and pepper. Cook, stirring frequently, 30 seconds to 1 minute, or until fragrant. Stir in the **rice, a big pinch of salt and 1½ cups 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.

3



## Cook the squash & cabbage:

While the rice cooks, in a large pan (nonstick, if you have one), heat 1 tablespoon of olive oil on medium-high until hot. Add the **squash** and season with salt and pepper. Cook, stirring occasionally, 4 to 6 minutes, or until golden brown and slightly softened. Add the **cabbage** and **garlic**. Cook, stirring occasionally, 4 to 6 minutes, or until the cabbage has wilted. Add **half the vinegar** (be careful, as it may splatter). Cook, stirring occasionally, 1 to 2 minutes, or until the liquid has cooked off. Transfer to the pot of **cooked rice**; stir to combine and season with salt and pepper to taste. Set aside in a warm place. Wipe out the pan.

4



## Cook & glaze the cod:

While the rice continues to cook, pat the **cod fillets** dry with paper towels; season with salt and pepper on both sides. In the same pan, heat 1 tablespoon of olive oil on medium-high until hot. Add the seasoned fillets and cook 2 to 4 minutes per side, or until lightly browned. Add the **sweet chili sauce** and **remaining vinegar** to the pan (be careful, as the liquid may splatter). Cook, occasionally spooning the sauce over the fillets, 1 to 2 minutes, or until the cod is thoroughly coated and cooked through.

5



## Plate your dish:

Divide the **finished rice** and **glazed cod fillets** between 4 dishes. Top the cod with any remaining sauce from the pan. Garnish with the **green tops of the scallions**. Enjoy!