

# Tempura Fried Cod

*with Thai-Style Vegetable Salad & Jasmine Rice*

**PREP TIME:** 15 minutes

**COOK TIME:** 15-25 minutes

**SERVINGS:** 2

The exquisite crunch on tonight's cod fillets comes from tempura frying, a Japanese technique that creates a deliciously light crust. (Using extra-cold water when you make your batter will ensure the cod crisps up perfectly!) On the side, our Thai-inspired carrot and radish salad gets its savory depth from a complex dressing made with traditional ingredients like tamarind and rice vinegar. And chefs, the remaining dressing adds irresistible flavor when drizzled over the finished cod and rice!



#### BLUE APRON WINE PAIRING:

Kôtuku Sauvignon Blanc, 2016

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## Ingredients



2  
COD FILLETS



¾ cup  
JASMINE RICE



2  
CARROTS



3 oz  
RADISHES



2  
SCALLIONS



2 cloves  
GARLIC



1 oz  
BABY KALE

#### KNICK KNACKS:



¼ cup  
TEMPURA MIX



2 Tbsp  
RICE VINEGAR



2 tsp  
GOLDEN  
MOUNTAIN SAUCE



1 Tbsp  
SAMBAL OELEK



1 Tbsp  
TAMARIND  
CONCENTRATE



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## 1 Prepare the ingredients:

- ☐ Wash and dry the fresh produce.
- ☐ Peel and mince the garlic.
- ☐ Cut off and discard the root ends of the scallions; thinly slice, separating the white bottoms and green tops.
- ☐ Peel the carrots; halve lengthwise, then thinly slice crosswise.
- ☐ Cut off and discard the ends of the radishes; thinly slice into rounds.

## 2 Cook the rice:

- ☐ In a small pot, heat 1 teaspoon of olive oil on medium-high until hot.
- ☐ Add the **garlic** and season with salt and pepper. Cook, stirring constantly, 30 seconds to 1 minute, or until fragrant.
- ☐ Add 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.
- ☐ Turn off the heat and fluff the cooked rice with a fork.

## 3 Make the dressing:

- ☐ While the rice cooks, in a bowl, combine the **vinegar**, **tamarind concentrate**, **Golden Mountain sauce**, **white bottoms of the scallions** and **as much of the sambal oelek** as you'd like, depending on how spicy you'd like the dish to be. Season with salt and pepper to taste.

## 4 Coat & cook the cod:

- ☐ While the rice continues to cook, to make the batter, in a large bowl, combine the **tempura mix** and **¼ cup of cold water**; whisk until smooth. Season with salt and pepper.
- ☐ Pat the **cod fillets** dry with paper towels; season with salt and pepper on both sides.
- ☐ In a medium pan (nonstick, if you have one), heat 1 tablespoon of oil on medium-high until hot. Once the oil is hot enough that a drop of batter sizzles immediately when added to the pan, thoroughly coat the seasoned fillets in the batter (letting any excess drip off) and carefully add to the pan.
- ☐ Cook 3 to 4 minutes per side, or until golden brown and cooked through.
- ☐ Transfer to a paper towel-lined plate; immediately season with salt and pepper.

## 5 Make the salad:

- ☐ Just before serving, in a large bowl, combine the **kale**, **carrots** and **radishes**; season with salt and pepper.
- ☐ Add enough of the **dressing** to coat the salad (you will have extra dressing). Toss to thoroughly combine; season with salt and pepper to taste.
- ☐ Transfer the **remaining dressing** to a serving dish.

## 6 Plate your dish:

- ☐ Divide the **cooked rice** between 2 dishes. Top with the **cooked cod fillets**. Garnish with the **green tops of the scallions**. Divide the **salad** between 2 separate dishes.
- ☐ Serve the cod and salad with the **remaining dressing** on the side. Enjoy!