

# Togarashi Tilapia & Garlic Rice

with Marinated Cucumbers & Radishes


4 SERVINGS

⌚ 20-30 MINS

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 Serve with Blue Apron wine that has this symbol [blueapron.com/wine](https://blueapron.com/wine)

## Ingredients

Customized ingredients

 4 Tilapia Fillets 

SWAPPED FOR:

 4 Skin-On Salmon Fillets 

 1 Tbsp Sugar

 2 Tbsps Rice Vinegar

 1 Tbsp Togarashi Seasoning<sup>2</sup>


 1 cup Long Grain White Rice

 4 Persian Cucumbers


 ¼ cup Mayonnaise

 1 Tbsp Sesame Oil

 2 cloves Garlic

 6 oz Radishes

 2 Tbsps Mirin<sup>1</sup>

 2 Tbsps Vegetarian Ponzu Sauce

## Cook along on the app



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<sup>1</sup> salted cooking wine <sup>2</sup> Sweet Paprika, Hot Paprika, Dried Orange Peel, Poppy Seeds, White Sesame Seeds & Black Sesame Seeds  
\*Ingredients may be replaced and quantities may vary.





"Alexa, find Blue Apron recipes."

## 1 Prepare the ingredients

- Wash and dry the fresh produce.
- Peel and roughly chop **2 cloves of garlic**.
- Medium dice the **cucumbers**.
- Halve the **radishes** lengthwise, then thinly slice crosswise.
- In a bowl, whisk together the **mayonnaise** and **ponzu sauce**. Taste, then season with salt and pepper if desired.



## 2 Cook & finish the rice

- In a medium pot, combine the **rice**, **chopped garlic**, a **big pinch of salt**, and **2 cups of water**. Heat to boiling on high.
- Once boiling, reduce the heat to low. Cover and cook, without stirring, 13 to 15 minutes, or until the water has been absorbed and the rice is tender.
- Turn off the heat and fluff with a fork. Stir in the **mirin**. Cover to keep warm.



## 3 Marinate the vegetables

- Meanwhile, in a bowl, whisk together the **sugar**, **vinegar**, and **sesame oil** until the sugar has dissolved.
- Add the **diced cucumbers** and **sliced radishes**; season with salt and pepper. Stir to combine.
- Set aside to marinate, stirring occasionally, at least 10 minutes. Taste, then season with salt and pepper if desired.



## 4 Cook the fish & serve your dish

- Meanwhile, pat the **fish** dry with paper towels. Season on both sides with salt, pepper, and **all but a pinch of the togarashi**.
- In a large pan (nonstick, if you have one), heat **1 tablespoon of olive oil** on medium-high until hot.
- Add the **seasoned fish**. Cook 3 to 4 minutes per side, or until browned and cooked through.\* Turn off the heat.
- Serve the **finished rice** topped with the **cooked fish**, **marinated vegetables** (including any liquid), and **ponzu mayo**. Garnish with the **remaining togarashi**. Enjoy!



### ↔ CUSTOMIZED STEP 4 If you chose Salmon

- Meanwhile, pat the **fish** dry with paper towels. Season on both sides with salt, pepper, and **all but a pinch of the togarashi**.
- In a large pan (nonstick, if you have one), heat **1 tablespoon of olive oil** on medium until hot.
- Add the **seasoned fish**, skin side up. Loosely cover the pan with foil. Cook 3 to 5 minutes on the first side, or until lightly browned. Flip and cook 2 to 4 minutes, or until browned and cooked through.\* Turn off the heat.
- Serve the **finished rice** topped with the **cooked fish**, **marinated vegetables** (including any liquid), and **ponzu mayo**. Garnish with the **remaining togarashi**. Enjoy!

\*The USDA recommends a minimum safe cooking temperature of 145°F for fish.

To view this recipe's full nutrition information, SEE FULL RECIPE in the current tab of your account at [blueapron.com](https://blueapron.com) or in the Blue Apron app, then click on VIEW FULL NUTRITION. Food safety handling information: [blog.blueapron.com/foodsafety](https://blog.blueapron.com/foodsafety)

CONTAINS: SEE INGREDIENT PACKAGING FOR ALLERGEN(S).

Produced in a facility that processes crustacean shellfish, egg, fish, milk, peanuts, soy, tree nuts, and wheat.

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