

Ingredients*

Customized ingredients



SWAPPED FOR:

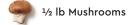


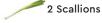


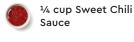
1 oz Salted Butter

2 Tbsps Soy Sauce























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"Alexa, find Blue Apron recipes."

Prepare the ingredients & make the glaze

- Wash and dry the fresh produce.
- · Peel and roughly chop 2 cloves of garlic.
- Cut the mushrooms into bitesized pieces.
- Cut off and discard any stem ends from the green beans.
- Thinly slice the scallions, separating the white bottoms and hollow green tops.
- Halve the lime crosswise.
- In a bowl, combine the soy sauce, sweet chili sauce, the juice of 1 lime half, 2 teaspoons of water, 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.

2 Cook the rice

- Carefully rinse the rice (sifting through for any impurities). Drain thoroughly.
- 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.

Make the sesame breadcrumbs

- Meanwhile, in a large pan (nonstick, if you have one), heat the sesame oil on medium-high until hot.
- Add the breadcrumbs; season with salt and pepper. Cook, stirring frequently, 2 to 3 minutes, or until lightly browned and toasted.
- Transfer to a plate.
- Wipe out the pan.

4 Cook the vegetables

- In the same pan, heat a drizzle of olive oil on medium-high until hot.
- Add the mushroom pieces and green beans in an even layer. Cook, without stirring, 3 to 4 minutes, or until lightly browned.





Step 4 continued:

- Add the sliced white bottoms of the scallions; season with salt and pepper. Cook, stirring occasionally, 4 to 5 minutes, or until slightly softened.
- Turn off the heat. Carefully stir in the juice of the remaining lime half. Taste, then season with salt and pepper if desired.
- Transfer to a bowl and cover with foil to keep warm.
- · Wipe out the pan.

5 Cook the fish & serve your dish

- Pat the **fish** dry with paper towels. Season with salt and pepper on both sides.
- In the same pan, heat a drizzle of olive oil on medium-high until hot.
- Add the seasoned fish. Cook 3 to 4 minutes, or until lightly browned. Flip and cook 1 to 2



- Add the glaze (carefully, as the liquid may splatter) and butter. Cook, stirring frequently and spooning the glaze over the fish, 1 to 2 minutes, or until the fish is coated and cooked through.*
- Turn off the heat.
- Serve the **cooked fish** (including any glaze from the pan) with the garlic rice and cooked vegetables. Top the fish with the sesame breadcrumbs. Garnish with the sesame seeds and sliced green tops of the scallions. Enjoy!

CUSTOMIZED STEP 5 If you chose Salmon

- Pat the **fish** dry with paper towels. Season with salt and pepper on both sides.
- In the same pan, heat a drizzle 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, or until lightly browned. Flip and cook 1 to 2 minutes
- Add the glaze (carefully, as the liquid may splatter) and butter. Cook, stirring frequently and spooning the glaze over the fish, 1 to 2 minutes, or until the fish is coated and cooked through.*
- Turn off the heat.
- Serve the **cooked fish** (including any glaze from the pan) with the garlic rice and cooked vegetables. Top the fish with the sesame breadcrumbs. Garnish with the sesame seeds and sliced green tops of the scallions. Enjoy!

*The USDA recommends a minimum safe cooking temperature of 145°F for fish. Produced in a facility that processes crustacean shellfish





egg, fish, milk, peanuts, soy, tree nuts, and wheat.