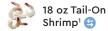


Ingredients*

Customized ingredients



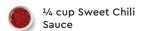










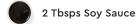


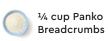


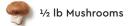
2 cloves Garlic



















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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 bite-sized pieces.
- · Cut off and discard the root ends of the bok choy; roughly chop.
- 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.



- 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 in an even layer. Cook, without stirring, 3 to 4 minutes, or until lightly browned.
- Add the chopped bok choy and sliced white bottoms of the scallions; season with salt and pepper. Cook, stirring occasionally, 3 to 4 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 tilapia & serve your dish

- Pat the tilapia 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 tilapia. Cook 3 to 4 minutes, or until lightly browned. Flip and cook 1 to 2



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

CUSTOMIZED STEP 5 If you chose Shrimp

- Pat the **shrimp** dry with paper towels (remove the tails if desired). Season with salt and pepper.
- In the same pan, heat a drizzle of **olive oil** on medium-high until hot.
- Add the **seasoned shrimp** in an even layer. Cook, without stirring, 2 to 3 minutes, or until slightly opaque.
- Add the **butter** and **glaze** (carefully, as the liquid may splatter). Cook, stirring frequently and spooning the glaze over the shrimp, 1 to 2 $\,$ minutes, or until the shrimp are opaque and cooked through.
- Turn off the heat.
- Serve the **cooked shrimp** (including any glaze from the pan) with the garlic rice and cooked vegetables. Top the shrimp 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.





