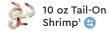


Ingredients*

Customized ingredients



SWAPPED FOR:









1 oz Salted Butter



3 Tbsps East Asian-Style Sautéed **Aromatics**



1 Tbsp Yuzu Kosho



2 Tbsps Soy Glaze



1 Tbsp Vegetarian Ponzu Sauce



1 tsp Black & White Sesame Seeds



Serve with Blue Apron wine that has this symbol POPICY blueapron.com/wine

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^{*}Ingredients may be replaced and quantities may vary.



"Alexa, find Blue Apron recipes."

1 Make the aromatic rice

- Carefully rinse the rice (sifting through for any impurities).
 Drain thoroughly.
- In a medium pot, heat the sautéed aromatics on medium-high until hot.
- Add the **rice**. Cook, stirring frequently, 1 to 2 minutes, or until lightly toasted.



- Add a big pinch of salt and 1 cup of water (carefully, as the liquid may splatter). 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.

2 Prepare the ingredients & make the glaze

- Meanwhile, wash and dry the green beans; cut off and discard any stem ends.
- In a bowl, whisk together the soy glaze, yuzu kosho, and 1 tablespoon of water.



3 Cook & finish the green beans

- In a medium pan (nonstick, if you have one), heat a drizzle of olive oil on medium-high until hot.
- Add the green beans in an even layer. Cook, without stirring,
 2 to 3 minutes, or until lightly browned. Season with salt and pepper.



- Continue to cook, stirring occasionally, 3 to 4 minutes, or until softened.
- Transfer to a bowl; add the ponzu sauce and stir to coat. Cover with foil to keep warm.
- Wipe out the pan.

4 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 minutes.



- Add the **butter** and **glaze** (carefully, as the liquid may splatter). Cook, frequently 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 aromatic rice and finished green beans. Garnish with the sesame seeds. Enjoy!

CUSTOMIZED STEP 4 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, 1 to 2 minutes, or until the shrimp are coated, opaque, and cooked through.
- Turn off the heat.
- Serve the cooked shrimp (including any glaze from the pan) with the aromatic rice and finished green beans. Garnish with the sesame seeds. Enjoy!

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

Produced in a facility that processes crustacean shellfish,





