

Ingredients*

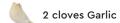
Customized ingredients



SWAPPED FOR:









1 piece Ginger



🖊 ¾ lb Green Beans



2 Tbsps Yuzu Kosho



1 Tbsp Sesame Oil



2 Tbsps Rice Vinegar



¼ cup Mayonnaise



1 Tbsp Light Brown



1 Tbsp Togarashi Seasoning¹

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^{1.} Sweet Paprika, Hot Paprika, Dried Orange Peel, Poppy Seeds, White Sesame Seeds & Black Sesame Seeds

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

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1 Prepare the ingredients

- Place an oven rack in the center of the oven; preheat to 450°F.
- Wash and dry the fresh produce.
- Peel the ginger; finely chop to get 1 tablespoon (you may have extra).
- Peel and roughly chop 2 cloves of garlic.
- · Cut off and discard any stem ends from the green beans.
- In a bowl, combine the mayonnaise and as much of the yuzu kosho as you'd like, depending on how spicy you'd like the dish to be; season with salt and pepper.
- In a separate bowl, combine the togarashi and sugar; season with salt and pepper.



- Carefully rinse the rice (sifting through for any impurities). Drain thoroughly.
- In a medium pot, heat a drizzle of olive oil on medium-high until hot.
- Add the chopped ginger and chopped garlic. Cook, stirring frequently, 1 to 2 minutes, or until fragrant.



- Add the rice, a big pinch of salt, and 2 cups 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. Stir in the **vinegar**.

3 Prepare the fish & green beans

- · Meanwhile, line a sheet pan with foil.
- · Lightly coat one side the foil with a drizzle of olive oil.
- Transfer half the yuzu mayo to a separate bowl and set aside for serving.
- Pat the **fish** dry with paper towels; season with salt and pepper on both sides. Place on the oiled portion of the sheet pan, skin side down
- Evenly top with the remaining yuzu mayo and togarashi sugar. Drizzle with **olive oil**.
- Place the **green beans** on the other side of the sheet pan. Drizzle with the sesame oil; season with salt and pepper. Stir to coat and arrange in an even layer.



CUSTOMIZED STEP 3 If you chose Chicken

- Meanwhile, line a sheet pan with foil.
- Lightly coat one side the foil with a drizzle of olive oil.
- Transfer half the yuzu mayo to a separate bowl and set aside for serving.
- Pat the **chicken** dry with paper towels; season with salt and pepper on both sides. Place on the oiled portion of the sheet pan.
- Evenly top with the remaining yuzu mayo and togarashi sugar. Drizzle with **olive oil**. Loosely cover with foil.
- Roast 9 minutes.
- Leaving the oven on, remove from the oven.

4 Roast the fish & serve your dish

- Roast the prepared fish and green beans 10 to 13 minutes, or until the green beans are tender when pierced with a fork and the fish is browned and cooked through.*
- · Serve the roasted fish with the cooked rice and roasted green beans. Top the fish with the reserved yuzu mayo. Enjoy!



CUSTOMIZED STEP 4 If you chose Chicken

- Carefully remove and discard the foil.
- Carefully place the **green beans** on the other side of the sheet pan. Drizzle with the sesame oil; season with salt and pepper. Carefully stir to coat and arrange in an even layer.
- Return to the oven and roast 10 to 13 minutes, or until the green beans are tender when pierced with a fork and the chicken is browned and cooked through.*
- Serve the roasted chicken with the cooked rice and roasted green beans. Top the chicken with the reserved yuzu mayo. Enjoy!

*The USDA recommends a minimum safe cooking temperature of 145°F for fish and 165°F for chicken.





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