

# **INGREDIENTS**

2 PERSON | 4 PERSON



3/4 Cup | 11/2 Cups Jasmine Rice



6 oz | 12 oz Green Beans



1 Thumb | 2 Thumbs Ginger



2 | 4 Scallions



¼ oz | ½ oz Cilantro



2 TBSP | 4 TBSP Soy Sauce Contains: Soy, Wheat



6 ml | 12 ml Ponzu Sauce Contains: Fish, Soy, Wheat



10 oz | 20 oz Barramundi Contains: Fish



ANY ISSUES WITH YOUR ORDER?
WE'D BE SIMMERING LIKE STEW OVER
THERE TOO. SCAN HERE TO GET HELP!

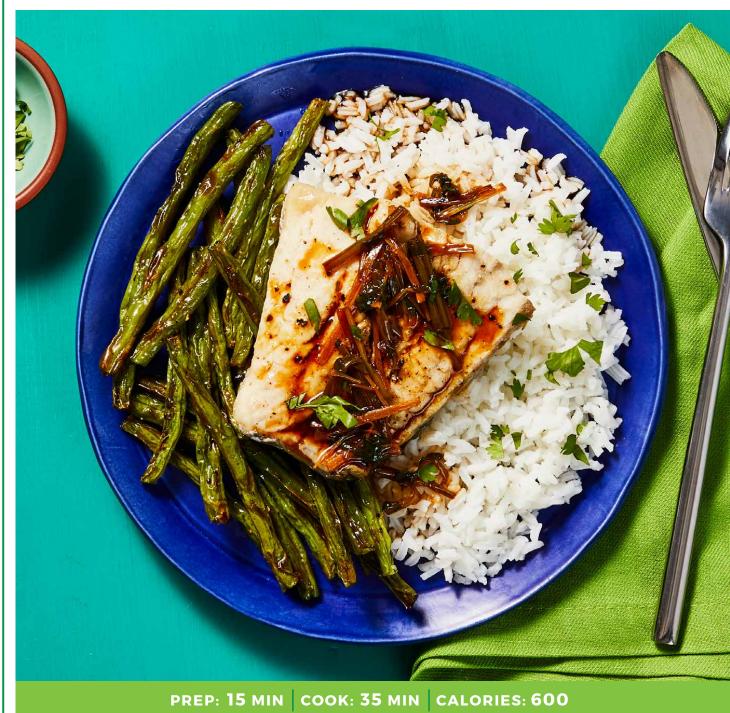
# **HELLO**

# **STEAMING**

We love this super-simple way to cook fish to perfection without extra oil or butter.

# STEAMED CANTONESE-STYLE BARRAMUNDI

with Rice, Roasted Green Beans & Sweet Soy Ginger Sauce





#### **STEAMING 101**

This is a gentle cooking method, but it does get steamy in there! Let everything cool on the stovetop before dismantling the steamer and discarding the cooking liquid.

## **BUST OUT**

Large pan

Small pan

Baking sheet

Paper towels

- Small pot
- Medium bowl
- Whisk
- Aluminum foil
- Kosher salt
- Black pepper
- Sugar (1 tsp | 2 tsp)
- Cooking oil (4 tsp | 7 tsp)



## 1 COOK RICE

- Adjust rack to top position and preheat oven to 425 degrees. Wash and dry produce.
- In a small pot, combine rice, 1¼ cups water (2¼ cups for 4 servings), and a pinch of salt. Bring to a boil, then cover and reduce to a low simmer.
- Cook until tender, 15-18 minutes. Keep covered off heat until ready to serve.



#### **2 PREP & START SAUCE**

- While rice cooks, trim green beans if necessary. Peel ginger and slice lengthwise into ¼-inch-thick planks; stack planks and slice lengthwise to create ¼-inch-thick matchsticks. Trim and halve scallions lengthwise; cut crosswise into 1-inch pieces, separating whites from greens. Roughly chop cilantro.
- In a medium bowl, whisk together soy sauce, ponzu, 2 TBSP warm water, and 1 tsp sugar until sugar dissolves (4 TBSP warm water and 2 tsp sugar for 4 servings).



- Cut a 12-inch-long piece of aluminum foil.
   Roll up foil lengthwise, then form into a coil.
- Place foil coil in center of a large pan.
   TIP: We used a 10-inch stainless steel pan (the foil could damage a nonstick pan!).



## 4 ROAST GREEN BEANS

- Toss **green beans** on a baking sheet with a **drizzle of oil**, **salt**, and **pepper**.
- Roast on top rack until browned and tender. 12-15 minutes.



#### **5 STEAM FISH**

- Meanwhile, pat barramundi\* dry with paper towels; season all over with salt and pepper. Place barramundi, skin sides down, on a heatproof plate. TIP: We used an 8-inch dinner plate (the plate should be slightly smaller than the pan).
- Set plate with barramundi on top of foil coil, gently pressing plate so it's level and foil flattens slightly. Carefully fill bottom of pan with 1 inch of water. TIP: Re-center plate and foil in pan if needed.
- Cover pan with a tight-fitting lid and heat over high heat until water boils. (TIP: No lid? No problem! Tightly cover with more foil or set a baking sheet on top of pan.) Reduce heat to medium; steam, covered, until fish is cooked through and easily flakes with a fork, 8-10 minutes.
- Carefully transfer fish to a separate plate.



## 6 FINISH SAUCE

- While fish steams, heat 1 TBSP oil (2 TBSP for 4 servings) in a small pan over mediumhigh heat. Add ginger and scallion whites; cook, stirring, until fragrant and scallion whites are lightly browned, 2-3 minutes.
- Stir in scallion greens and half the cilantro. Add soy sauce mixture and cook, stirring, until sauce has reduced slightly, 30-60 seconds.



#### 7 SERVE

- Divide rice and roasted green beans between shallow bowls in separate sections; top rice with barramundi. TIP: If you want to remove the skin, turn the fish skin side up and gently pull the skin away using a fork.
- Spoon **sauce** over barramundi and garnish with **remaining cilantro**. Serve.