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Steamed Pollock and Bok Choy

with Sushi Rice and Seasoned Butter



ca. 20min



2 Servings

We love the simplicity of this Japanese-style rice bowl. Bok choy and tender, white-fleshed pollock are steamed together with ginger and spicy togaroshi butter. (Togaroshi is a Japanese red chili-sesame condiment.) The butter melts into the pan juices, creating a silky sauce. It all gets served over sushi rice with a touch more togaroshi butter. Cook, relax, and enjoy!

What we send

- scallions
- fresh ginger
- sushi rice
- lime
- baby bok choy

What you need

- coarse salt

Tools

- fine-mesh sieve
- medium skillet
- small saucepan

Read through the whole recipe before you start. Rinse and dry all produce before using. Weights may vary slightly.

For recipes containing garlic, you'll find one head of garlic in your box.

We recommend you use coarse kosher salt stored in a container that allows you to grab it with your fingertips, or scoop with measuring spoon.

Allergens

May contain traces of allergenic ingredients. Packaged in a facility that packages gluten containing products.

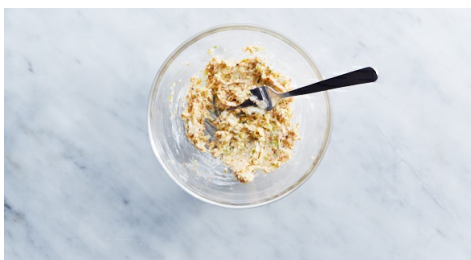
Nutrition per serving

Calories 450.0kcal, Fat 9.0g, Proteins 27.2g, Carbs 59.7g



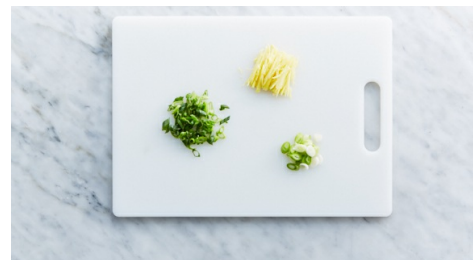
1. Make rice

Rinse **rice** in a fine-mesh sieve until water runs clear. Transfer to a small saucepan and add **1 cup water** and a **pinch salt**. Bring to a boil. Cover and simmer until water is absorbed and rice is tender, about 16 minutes. Keep covered until ready to serve.



4. Make togaroshi butter

Unwrap **butter pats** and let soften. Finely chop **1/3 of the ginger matchsticks** and transfer to a small bowl. Grate **1/4 teaspoon lime zest** into the bowl. Add **butter, togaroshi**, and **1/4 teaspoon salt**, and mash together until combined.



2. Prep aromatics

Peel and thinly slice **half of the ginger** (save rest for own use). Stack slices and cut into very fine matchsticks. Trim ends from **scallions**, then thinly slice, keeping whites and greens separate.



5. Steam

Place **bok choy** in a medium skillet with lid. Pat **pollock** dry; place on top of bok choy. Add **1/2 cup water** and scatter **ginger matchsticks** and **scallion whites** over top. Season all with **salt**. Dollop **half of togaroshi butter** onto fish in small dots. Bring to a boil; cover and steam over high heat until fish is cooked and bok choy is tender, 5-6 minutes.



3. Prep bok choy

Trim root ends from **bok choy** and cut lengthwise into quarters. Wash to remove grit and dry well.



6. Finish

Cut **lime** into wedges. Fluff **rice** and spoon into shallow bowls. Top with **fish, bok choy**, and any **accumulated juices**. Garnish with **remaining togaroshi butter** (if desired) and **scallion greens**. Serve with **lime wedges** for squeezing over. Enjoy!