



LOW CALORIE

NO ADDED GLUTEN

Vietnamese Fish Lettuce Wraps

with Peanuts & Sushi Rice



30-40min



2 Servings

Crisp lettuce wraps are the perfect foil for big, bold flavors. We use tender, flaky, quick-cooking fish for the filling, and amp it up with a curry spice blend. The nuoc cham sauce—fish sauce, lime juice, sugar, water, and chili garlic sauce—is ideal for dipping or drizzling. Pile on peanuts, cilantro, and fried shallots at the table for an interactive meal that lets everyone choose their flav...

What we send

- lime
- chili garlic sauce ¹⁷
- romaine heart
- salted peanuts ⁵
- fish sauce ⁴
- curry powder
- cod fillets ⁴
- shallot
- sushi rice
- fresh cilantro

What you need

- coarse kosher salt
- sugar

Tools

- fine-mesh sieve
- pot
- skillet

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

Fish (4), Peanuts (5), Sulphites (17). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

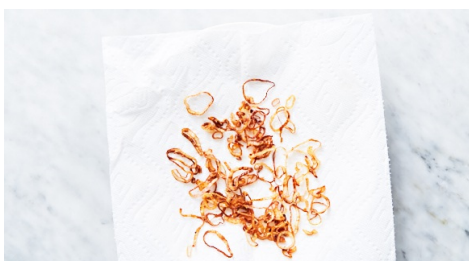
Nutrition per serving

Calories 620kcal, Fat 23g, Carbs 71g, Proteins 36g



1. Cook rice

Rinse **rice** in a fine-mesh sieve until water runs clear. Transfer to a small saucepan with **1 cup water** and **¾ teaspoon salt**. Bring to a boil. Cover, reduce heat to low, and cook until rice is tender and water is absorbed, about 15 minutes. Keep covered until ready to serve.



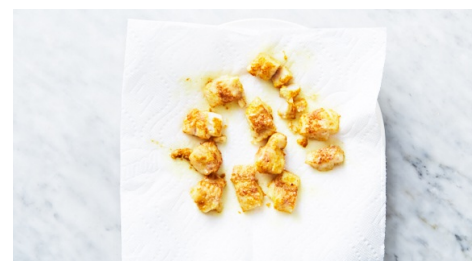
4. Fry shallots

Heat **¼ inch oil** in a medium skillet over medium-high. Add **remaining shallots** and fry until golden-brown, stirring constantly to ensure even browning, 2-3 minutes. Using a slotted spoon, transfer shallots to a paper towel-lined plate. Season with **salt**. Reserve skillet with oil for step 5.



2. Prep ingredients

Meanwhile, peel and thinly slice **shallot** into thin rings. Pick **cilantro** leaves from stems; thinly slice stems, keeping leaves whole. Squeeze **2 tablespoons lime juice** into a medium bowl. Roughly chop **peanuts**. Trim and discard end from **lettuce**, then separate leaves, keeping them whole.



5. Season & cook cod

Pat **cod** dry, pressing out excess water if necessary. Cut into 2-inch pieces. In a small bowl, combine **2 teaspoons of the curry powder** and **a pinch of salt**. Rub curry mixture all over fish. Heat **reserved oil** in skillet over medium-high. Add cod and cook until lightly browned, 2 minutes per side. Transfer to a paper towel-lined plate; sprinkle with **salt**.



3. Make sauce

To the medium bowl with **lime juice**, add **fish sauce**, **chili sauce**, **¼ cup warm water**, and **2 tablespoons sugar**; stir to combine. Add **cilantro stems** and **2 tablespoons of the shallots** (save rest for step 4). Set aside until step 6.



6. Assemble & serve

Fluff **rice** with a fork. Assemble **lettuce wraps** at the table, filling each **lettuce leaf** with **some of the rice** and **cod**. Drizzle with **sauce** and top with **fried shallots, peanuts**, and **whole cilantro leaves**. Enjoy!