



Ginger-Scallion Rice Bowl

with Cod, Snow Peas & Spinach



20-30min



2 Servings

This meal is balance in a bowl—flavorful and satisfying without being heavy. We season sticky sushi rice with a touch of sugar and vinegar, then top it with flaky cod marinated in fresh ginger, and stir-fried snow peas and baby spinach for a double dose of greens! A squeeze of lime and toasted sesame seeds on top adds brightness and texture. The result is a refreshing bite!

What we send

- 5 oz sushi rice
- 1 oz fresh ginger
- 2 scallions
- 4 oz snow peas
- 1 oz rice vinegar
- 1 lime
- 10 oz pkg cod filets ⁴
- 5 oz baby spinach
- ¼ oz pkt toasted sesame seeds ¹¹

What you need

- kosher salt & ground pepper
- sugar
- neutral oil
- butter ⁷

Tools

- small saucepan
- medium nonstick skillet

Allergens

Fish (4), Milk (7), Sesame (11). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 620kcal, Fat 23g, Carbs 73g, Protein 33g



1. Cook rice

In a small saucepan, combine **rice**, **1 ¼ cups water**, and **½ teaspoon salt**, bring to a boil. Cover, reduce heat to low, and cook until rice is tender and water is absorbed, about 17 minutes. Keep covered until ready to serve.



4. Brown cod

Heat **1 ½ teaspoons oil** in a medium nonstick skillet over medium-high. Add **cod and ginger-oil**. Cook until cod is browned on one side, 3-4 minutes. Flip, then add **sliced scallions** and cook, stirring scallions, until fish is cooked through and scallions are softened, about 2 minutes. Transfer **cod, ginger, and scallions** to a plate. Wipe out skillet.



2. Prep ingredients

Finely chop **2 teaspoons peeled ginger**. Trim **scallions**, then thinly slice. Working in batches, stack **snow peas**, then cut crosswise into 1-inch pieces. In a small bowl, combine **1 ½ teaspoons rice vinegar** and **½ teaspoon sugar**, whisk until sugar dissolves (set aside until step 6). Cut **lime** into wedges.



5. Stir-fry veggies

Heat **1 teaspoon oil** in same skillet over medium-high. Add **snow peas, spinach**, and **half of the sesame seeds**. Cook, stirring, until veggies are bright green and crisp-tender, about 2 minutes. Remove from heat. Season to taste with **salt and pepper**.



3. Season cod

In a medium bowl, combine **chopped ginger** and **1 tablespoon oil**. Pat **cod** dry, then add to bowl, turning to coat in **oil**. Season with **½ teaspoon each of salt and pepper**.



6. Season rice & serve

Fluff **rice** with a fork, then gently stir in **1 tablespoon butter** and **vinegar-sugar mixture** until butter is melted. Serve **rice** in bowls topped with **cod** and **stir-fried spinach and snow peas**. Squeeze **lime wedges** over fish, then garnish with **remaining sesame seeds**. Enjoy!