$\frac{\text{martha stewart}}{\text{MARLEY}} \frac{\&}{\text{SPOON}}$



Teriyaki-Glazed Cod & Green Beans

with Toasted Sesame Seeds & Steamed Rice

30min 2 Servings

Let this easy prep dinner come to your weeknight rescue. Freshly grated ginger and garlic give a big flavor boost to teriyaki sauce before generously spreading over lean cod filets. Crisp green beans broil alongside the filets while fluffy jasmine rice cooks on the stove. Does it get any easier than that?

What we send

- 5 oz jasmine rice
- 1 oz fresh ginger
- garlic
- 1/2 lb green beans
- 2 oz teriyaki sauce ^{1,6}
- 10 oz pkg cod filets ⁴
- ¼ oz pkt toasted sesame seeds ¹¹

What you need

- kosher salt & ground pepper
- neutral oil

Tools

- small saucepan
- microplane or grater
- rimmed baking sheet

Allergens

113

Wheat (1), Fish (4), Soy (6), Sesame (11). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 500kcal, Fat 7g, Carbs 71g, Protein 35g



1. Cook rice

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Happy cooking!

each of salt and pepper.

sauce over top.

CUSTOMIZED

RECIPE STEP

4. Prep cod & green beans

Pat **cod** dry and rub all over with **oil**;

lightly season with **salt** and **pepper**.

Transfer to one half of a rimmed baking

sheet and spoon 2 teaspoons teriyaki

Add green beans to other half of sheet; toss with **2 teaspoons oil** and **a pinch**

We've tailored the instructions below to match your recipe choices.

In a small saucepan, combine rice, 11/4 cups water, and 1/2 teaspoon salt Bring to a boil. Cover and cook over low until rice is tender and liquid is absorbed, about 17 minutes. Keep covered until ready to serve.



2. Prep ingredients

Preheat broiler with a rack in the upper third.

Finely grate **1 teaspoon each of ginger** and garlic.

Trim green beans, then cut into 2-inch pieces.



3. Make sauce

In a small bowl, stir together grated ginger and garlic and teriyaki sauce.



5. Cook cod & green beans

Broil **cod** and **green beans** on upper oven rack until cod is cooked through and slightly charred on top, and green beans are crisp-tender, about 5-7 minutes (watch closely as broilers vary).



6. Finish & serve

Fluff **rice** with a fork. Serve rice topped with **cod** and **green beans**. Drizzle with remaining teriyaki sauce and sprinkle with toasted sesame seeds. Enjoy!