



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 flavors.

What we send

- 5 oz sushi rice
- 1 shallot
- ¼ oz fresh cilantro
- 1 lime
- 1 oz salted peanuts ⁵
- 1 romaine heart
- 1 oz fish sauce ⁴
- 1 pkt chili garlic sauce ¹⁷
- 10 oz pkg cod fillets ⁴
- curry powder (use 2 tsp)

What you need

- coarse kosher salt
- sugar
- neutral oil

Tools

- small saucepan
- medium skillet

Allergens

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

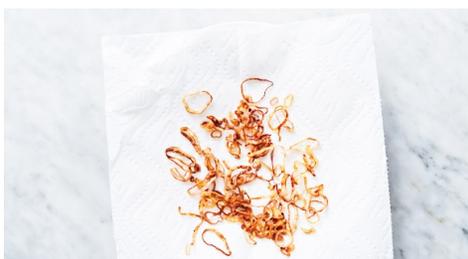
Nutrition per serving

Calories 740kcal, Fat 37g, Carbs 70g,
Protein 35g



1. Cook rice

In a small saucepan, combine **rice**, **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.



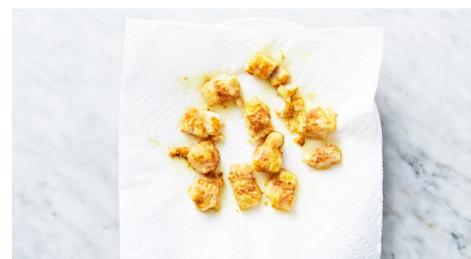
4. Fry shallots

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. Coarsely 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 garlic 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!