



Vietnamese Fish Lettuce Wraps

with Rice, Peanuts & Nuoc Cham



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, then 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 romaine heart
- 1 shallot
- ¼ oz fresh cilantro
- 1 lime
- 1 oz salted peanuts ⁵
- 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

- kosher salt
- sugar
- neutral oil

Tools

- small saucepan
- medium 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.

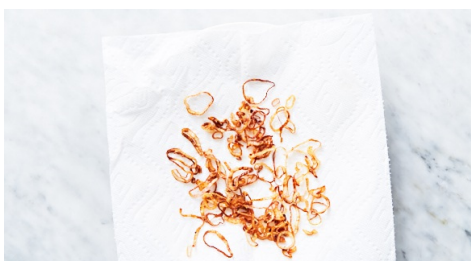
Nutrition per serving

Calories 650kcal, Fat 23g, Carbs 85g, Proteins 41g



1. Cook rice

In a small saucepan, combine **rice**, **1 cup water**, and **¾ teaspoon salt**. Bring to a boil over high heat, then cover, reduce heat to low, and cook until rice is tender and water is absorbed, about 15 minutes. Remove from heat and keep covered until ready to serve.



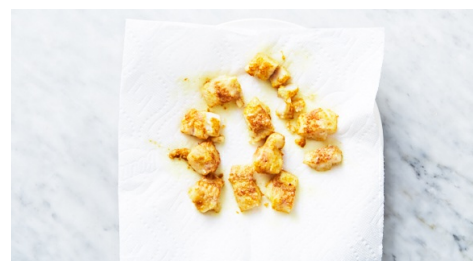
4. Fry shallots

Heat **¼ inch oil** in a medium skillet over medium-high. Add **remaining shallot rings** and fry, stirring constantly to ensure even browning, until golden-brown, 2-3 minutes. (Do not let shallots darken in oil, or they will taste bitter.) Using a slotted spoon, transfer shallots to a paper towel-lined plate. Season with **salt**. Reserve skillet with **oil**.



2. Prep ingredients

Meanwhile, trim end from **romaine**, then carefully separate leaves, keeping them whole; wrap in a damp paper towel to keep crisp. 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**.



5. Season & cook cod

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



3. Make nuoc cham sauce

Add **fish sauce**, **chili garlic sauce**, **¼ cup warm water**, and **2 tablespoons sugar** to bowl with **lime juice**, stirring until sugar is dissolved. Stir in **cilantro stems** and **2 tablespoons of the shallot rings**. Set aside until step 6.



6. Assemble & serve

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