



## 20-Min: Sheet Pan Miso Cod

with Honey-Tamari Green Beans & Coconut Rice



ca. 20min



2 Servings



## What we send

- 10 oz pkg cod fillets <sup>4</sup>
- 1 pkt miso paste <sup>6</sup>
- ½ lb green beans
- 5 oz jasmine rice
- ½ oz tamari <sup>6</sup>
- ½ oz honey
- ¼ oz pkt toasted sesame seeds <sup>11</sup>
- ½ oz unsweetened shredded coconut <sup>15</sup>

## What you need

- kosher salt & ground pepper
- neutral oil
- sugar

## Tools

- rimmed baking sheet

## Allergens

Fish (4), Soy (6), Sesame (11), Tree Nuts (15). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

## Nutrition per serving

Calories 0kcal



### 1. Cook rice

Preheat broiler with a rack in the upper third. In a small saucepan, combine **rice**, coconut, **1 ¼ cups water**, and **½ teaspoon each salt and sugar**; bring to a boil. Cover and cook over low until rice is tender and water is absorbed, about 17 minutes. Keep covered until ready to serve.



### 4. Prep cod

While green beans cook, pat cod dry and lightly season with salt and pepper; brush with one bowl of the miso mixture.



### 2. Prep ingredients

In a small bowl, whisk together honey, tamari, and half of the miso (save rest for own use) until smooth; transfer half to a second small bowl. Trim green beans, if desired.



### 5. Cook cod

Transfer cod to sheet pan with green beans and broil on upper third rack until cooked through and browned in spots, 5-7 minutes.



### 3. Cook green beans

On a rimmed baking sheet, toss green beans with 1 tablespoon oil and a pinch each of salt and pepper. Cook on upper rack until starting to brown, about 5 minutes.



### 6. Finish & serve

Drizzle second bowl of miso mixture over green beans and toss to coat. Serve cod with green beans and coconut rice alongside. Garnish with sesame seeds. Enjoy!