



Barramundi & Bok Choy Salad

with Nuoc Cham



20-30min



2 Servings

With an irresistible mix of flavors, the Vietnamese dipping sauce known as nuoc cham elevates everything it touches, and these meaty, crispy barramundi filets are no exception. We make the sweet, sour, and salty sauce, then toss it with raw baby bok choy, snow peas, radishes, and mint for a refreshing salad. The crispy barramundi rests on top along with crunchy peanuts, mint leaves, and more nuoc cham for drizzling over top.

What we send

- ½ lb baby bok choy
- 1 bag radishes
- 4 oz snow peas
- garlic
- 1 Fresno chile
- 1 lime
- 2 (½ oz) fish sauce ¹
- 10 oz pkg barramundi ²
- ¼ oz fresh mint
- 1 oz salted peanuts ²

What you need

- sugar
- kosher salt & ground pepper
- olive oil

Tools

- medium nonstick skillet

Allergens

Fish (1), Peanuts (2). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 600kcal, Fat 46g, Carbs 28g, Protein 35g



1. Prep ingredients

Slice **bok choy** crosswise into 1-inch pieces; rinse under cold water to remove any grit, then pat very dry with a paper towel.

Thinly slice **radish**.

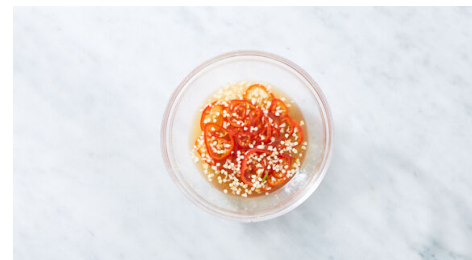
Trim **snow peas** (halve crosswise, if desired).



4. Prep mint & peanuts

Pick **mint** leaves from stems; discard stems.

Coarsely chop or crush **peanuts**.



2. Make nuoc cham

Finely chop **1 teaspoon garlic**. Trim ends from **Fresno chile**, then thinly slice. Squeeze **juice from 1 lime** into a medium bowl. Add **all of the fish sauce, chopped garlic, Fresno chile** (use less or omit for less heat), **2 tablespoons sugar**, and **¼ cup warm water**; stir until sugar is dissolved.



5. Finish

Transfer **bok choy, radishes, and snow peas** to a large bowl. Tear **half of the mint leaves** into bowl. Toss salad with **1-2 tablespoons of the nuoc cham** and **2 tablespoons oil**. Sprinkle with **chopped peanuts**.

Serve **barramundi** over **salad** with **remaining mint leaves** torn over top and **remaining nuoc cham** for drizzling.



3. Cook barramundi

Pat **fish** dry and season all over with **salt** and **pepper**.

Heat **2 teaspoons oil** in a medium nonstick skillet over medium-high until shimmering. Add fish, skin-side down. Gently press each filet for 10 seconds with back of a spatula. Lower heat to medium and cook until skin is well browned, 4-5 minutes. Flip fish; cook until just cooked through, 1-2 minutes more.



6. Serve

Enjoy!