

DINNERLY



Szechuan Basa Fish and Fragrant Rice with Spinach Slaw and Crisp Shallots



25 minutes



2 Servings

Craving a dinner that's delightfully delish and easy to get on the table? We're on a mission to make cooking more fun, extra yum and even simpler – this recipe, packed with quality fresh ingredients, is all that and more. Get cooking!

WHAT WE SEND

- 150g jasmine rice
- 50g Szechuan stir-fry sauce^{3,4}
- 1 carrot
- 150g red cabbage
- basa fish fillets²
- 50g baby spinach leaves
- 10g fried shallots

WHAT YOU NEED

- 2 tbs vegetable oil
- 1 tbs white vinegar
- 2½ tsp soy sauce⁴
- 1 tsp sugar
- 2 eggs (optional)¹

TOOLS

- small saucepan with lid
- julienne peeler or box grater
- mandoline (optional)
- medium frypan

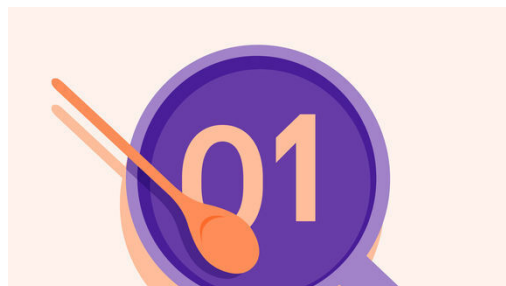
Our veggies come straight from the farm, so please wash them before cooking.

ALLERGENS

Egg (1), Fish (2), Sesame (3), Soy (4). May contain traces of other allergens.

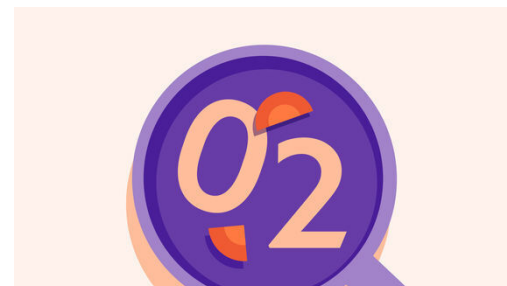
NUTRITION PER SERVING

Energy 710kcal, Fat 27.3g, Carbs 80.4g, Protein 35.5g



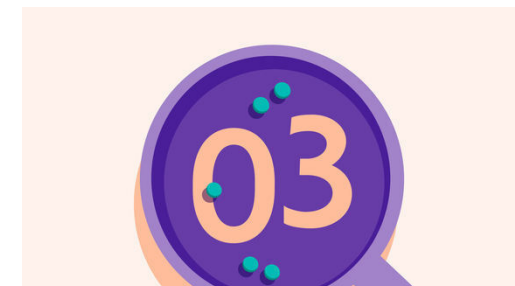
1. Cook fragrant rice

Rinse the **rice** until the water runs clear. Heat **2 tsp vegetable oil** in a small saucepan over medium heat. Cook **half the stir-fry sauce** for 1 min or until fragrant, then stir in the rice. Add **250ml (1 cup) water**, cover and bring to a simmer. Reduce the heat to low and cook for 12 mins or until the water is absorbed. Turn off the heat and stand, covered, for at least 5 mins.



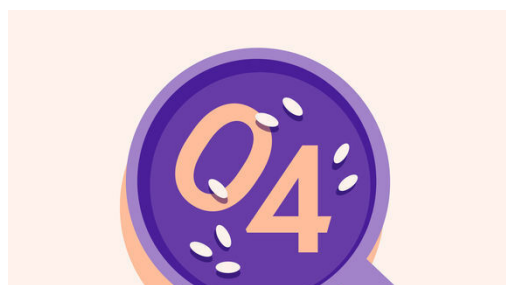
2. Prep ingredients

Shred the **carrot** using a julienne peeler or coarsely grate with a box grater. Thinly slice the **cabbage** with a sharp knife or mandoline. Cut the **fish** into 5cm pieces. Combine **1 tbs white vinegar**, **2 tsp vegetable oil**, **2 tsp soy sauce** and **1 tsp sugar** in a large bowl. Add the carrot and cabbage, season with **pepper** and toss to combine.



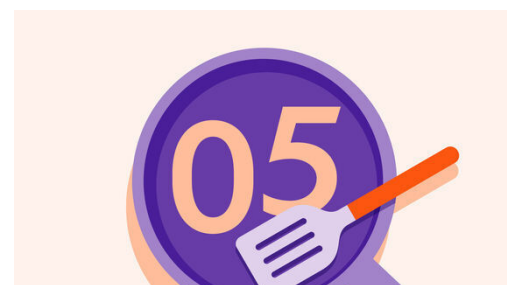
3. Cook fish

Combine the **fish** and **remaining stir-fry sauce** in a bowl and turn to coat. Heat **2 tsp vegetable oil** in a medium frypan over medium heat. Cook the fish for 3½-4 mins each side until browned and cooked through (see Kitchen 101). Remove from the pan.



4. Fry eggs

If adding the fried eggs, wipe the pan clean. Heat **2 tsp vegetable oil** in the same pan over medium heat. Crack **2 eggs** into the pan and cook for 3-4 mins until just set or cooked to your liking. Remove the pan from the heat.



5. Serve up

Add the **spinach** to the **slaw** and toss to combine. Add ½ **tsp soy sauce** to the **rice** and fluff with a fork. Divide the **fish**, **fragrant rice**, **spinach slaw** and **eggs** among bowls. Scatter with the **fried shallots** and enjoy!



6. Kitchen 101

Not sure if your fish is cooked through? Simply use a fork or the tip of a knife to take a peek inside the thickest part of the flesh; if it comes apart easily, the fish is cooked.