

# DINNERLY



## Szechuan Barramundi 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<sup>3,4</sup>
- 1 carrot
- 150g red cabbage
- 2 barramundi fillets<sup>2</sup>
- 50g baby spinach leaves
- 10g fried shallots

## WHAT YOU NEED

- 2 tbs vegetable oil
- 1 tbs white vinegar
- 2½ tsp soy sauce<sup>4</sup>
- 1 tsp sugar
- 2 eggs (optional)<sup>1</sup>

## TOOLS

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

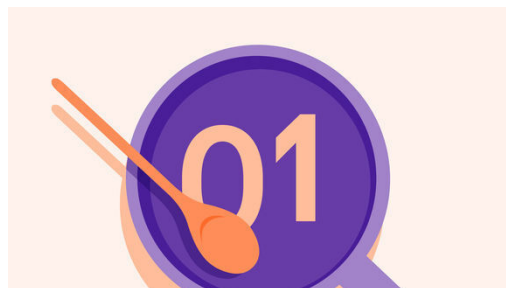
Our veggies come straight from the farm, so please wash them before cooking.

## ALLERGENS

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

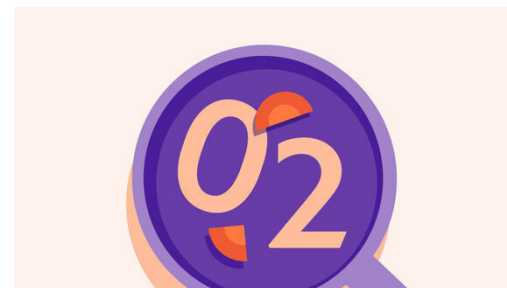
## NUTRITION PER SERVING

Energy 760kcal, Fat 27.8g, Carbs 81.2g, Protein 43.3g



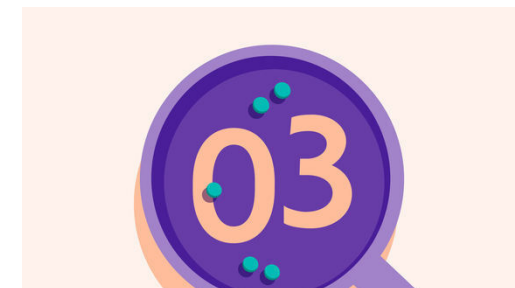
### 1. Cook fragrant rice

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.



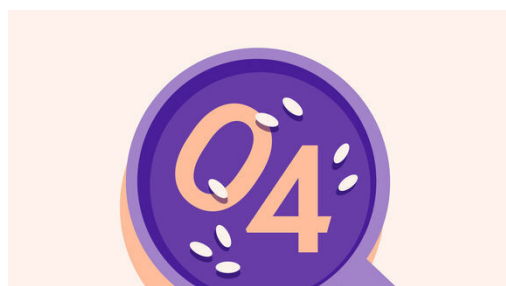
### 2. Prep ingredients

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.



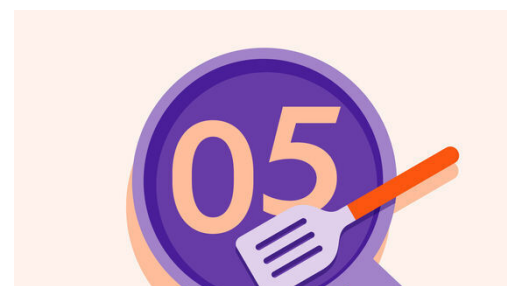
### 3. Cook fish

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-high heat. Cook the **fish**, skin-side down, covered, for 3 mins. Turn and cook, uncovered, for 4 mins or until 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

Cooking times may vary depending on thickness of fillets. To check 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 fish; if it comes apart easily, the fish is cooked.