



UCCOOK

Sweet Soy Trout & Herb Rice Pilaf

with spring onion & peanuts

Hands-on Time: 25 minutes

Overall Time: 35 minutes

Adventurous Foodie: Serves 1 & 2

Chef: Samantha du Toit

Wine Pairing: Sophie Germanier Organic | Chardonnay Organic

Nutritional Info	Per 100g	Per Portion
Energy	791kJ	3435kJ
Energy	189kcal	822kcal
Protein	9.2g	40g
Carbs	20g	88g
of which sugars	4.2g	18g
Fibre	1.6g	6.9g
Fat	7.6g	32.9g
of which saturated	4.2g	18.4g
Sodium	375mg	1628mg

Allergens: Sulphites, Fish, Peanuts, Gluten, Wheat, Soya, Allium

Spice Level: Mild

Eat Within 2 Days

Ingredients & Prep Actions:

Serves 1	[Serves 2]	
75ml	150ml	Jasmine Rice <i>rinse</i>
5ml	10ml	Chicken Stock
100ml	200ml	Coconut Cream
1	1	Spring Onion <i>rinse, trim & finely slice, keeping the white & green parts separate</i>
50g	100g	Peas
30ml	60ml	Soy Sauce Mix <i>(15ml [30ml] Low Sodium Soy Sauce & 15ml [30ml] Sweet Indo Soy Sauce)</i>
1	1	Garlic Clove <i>peel & grate</i>
10g	20g	Fresh Ginger <i>peel & grate</i>
1	1	Fresh Chilli <i>rinse, trim, deseed & finely slice</i>
10g	20g	Peanuts <i>roughly chop</i>
1	2	Rainbow Trout Fillet/s
3g	5g	Fresh Basil <i>rinse, pick & roughly tear</i>

From Your Kitchen

Oil (cooking, olive or coconut)
Seasoning (Salt & Pepper)
Water
Sugar/Sweetener/Honey
Paper Towel

1. COCONUT & PEA RICE Place the rice in a pot with the chicken stock, the coconut cream, and 50ml [100ml] of salted water. Cover with a lid and bring to a boil. Reduce the heat and simmer until the water has been absorbed, about 10 minutes. In the final 2-3 minutes, stir through the spring onion whites and the peas. Remove from the heat and steam, 8-10 minutes. Fluff with a fork and cover.

2. SWEET SOY SAUCE In a bowl, combine the soy sauce mix, the garlic & ginger, ½ the chilli (to taste), a sweetener (to taste), and seasoning.

3. TOASTED PEANUTS Place the peanuts in a pan over medium heat. Toast until golden brown, 2-4 minutes (shifting occasionally). Remove from the pan and set aside.

4. NOW ABOUT THE TROUT Return the pan to medium-high heat with a drizzle of oil. Pat the trout dry with paper towel. Fry the fish, skin-side down, until crispy, 2-3 minutes. Flip and fry the other side until cooked through, 30-60 seconds. Add the sauce, remove from the heat, and season.

5. DIVE INTO A DIVINE DINNER Plate up the rice pilaf. Side with the sweet soy trout. Drizzle over any remaining pan juices. Garnish with the remaining spring onion greens, the remaining chilli (to taste), the basil, and the peanuts.