



Walleye with Chili Lime Glaze, Roasted Veggies and Coconut Rice

Ingredients:

Rice:

1 cup of Jasmine Rice
1 cup of water
1 cup of coconut milk
Pinch of Kosher salt

Veggies:

1 head of Bok choy, end removed
1 teaspoon of chopped ginger
2 tablespoons of sesame oil
Kosher salt and fresh cracked pepper to taste

Walleye:

Two 6 ounce fresh Walleye fillets
1 teaspoon of unsalted butter
3 tablespoons of fish sauce
Juice of 2 limes
1 tablespoon of sugar
3 tablespoons of sesame oil
2 tablespoons of chili garlic sauce
1 thinly sliced green onion
Kosher salt and fresh cracked pepper to taste

Makes 2-3 servings

Preparation:

Rice:

1. In a small pot add in rice, water, coconut milk and salt, and bring to a boil.
2. Once boiling, stir and turn the heat down to low.
3. Put a cap on the pot and let cook for 14 to 17 minutes.
4. Once cooked, remove the cap, fork and place the cap back on to keep warm.

Veggies:

Toss the vegetables together in a large bowl.
Place them on a sheet pan lined with parchment paper.
Roast them in the oven on 400°F for 10 to 12 minutes or until brown and al dente.



Walleye:

1. In a small bowl whisk together fish sauce, limes, sugar, 2 tablespoons of sesame oil, chili garlic sauce, green onions, salt and pepper and set aside.
2. Season the walleye on both sides with salt and pepper.
3. Place them skin side down in a very hot large sauté pan with 1 tablespoon of sesame oil.
4. After 2 minutes of sautéing, add in small pieces of the butter all around the fish to help brown.
5. Cook the fish until golden brown and cooked throughout (about 3 to 4 minutes on each side).
6. Once cooked, remove from the heat.
7. Serve with the sauce on top and alongside the rice and veggies.