

# WHOLE YELLOWTAIL SNAPPER

CRISPY ASIAN STYLE

If you're looking for a show stopper, you just found it. Looking like you spent all day in the kitchen, this dish is extremely easy to make and has a phenomenal presentation. A simple fry provides a crunchy exterior yet allows the meat to stay flaky and full of flavor. Drizzle a bit of sauce on top and everyone will mistake you for a Top Chef.

**MAKES 1-2 SERVINGS**

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|---------------|--|--|
| <b>1</b>      | <b>Whole yellowtail snapper scaled and cleaned</b> | Combine thai chilies, garlic, palm sugar, fish sauce, and lime juice. Set aside.   |
| <b>1 Tbsp</b> | <b>Fresh thai chilies sliced thin</b>              | Bring water to a boil, add rice. Turn to low, cover and cook until done, about 20 min.   |
| <b>1 tsp</b>  | <b>Fresh minced garlic</b>                         | Deep fry snapper in 325 degree oil until crispy, golden brown, and internal temperature reaches 155 degrees.   |
| <b>½ tsp</b>  | <b>Palm sugar</b>                                  | In a perforated wok, cook the spinach over an open charcoal flame while tossing it with sesame oil until slightly wilted. Garnish with sesame seeds. |
| <b>2 oz</b>   | <b>Thai fish sauce</b>                             | Serve fish over the rice and spinach, garnish with reserved thai chili sauce, thai basil, cilantro, and mint.  |
| <b>1 oz</b>   | <b>Freshly squeezed lime juice</b>                 |  |
| <b>2 oz</b>   | <b>Thai basil</b>                                  |  |
| <b>2 oz</b>   | <b>cilantro</b>                                    |  |
| <b>2 oz</b>   | <b>mint</b>  |  |
| <b>4 C</b>    | <b>Spinach leaves loosely packed</b>               |  |
| <b>½ oz</b>   | <b>Sesame oil</b>                                  |  |
| <b>1 tsp</b>  | <b>Toasted black and white sesame seeds</b>        |  |
| <b>2 ½ C</b>  | <b>Jasmine rice</b>                                |  |
| <b>4 ½ C</b>  | <b>Water</b>                                       |  |

