



Macadamia-Crusted Mahi-Mahi and Sweet Chili Sauce

WITH RED PEPPER AND COCONUT RICE

Culinary Collection



Prep & Cook Time

40-50 MIN

Cook Within

3 DAYS

You Will Need

Olive Oil, Salt, Pepper
Small Pot, Mixing Bowl, Large
Non-Stick Pan

Ingredients

- 1 tsp. Citrus Mojo Rub
- 2 Tbsp. Italian Panko Blend
- 12 oz. Mahi-Mahi Fillets
- 1 Red Bell Pepper
- 1 oz. Macadamia Nuts
- 5.6 fl. oz. Coconut Milk
- 2 tsp. Sugar
- 5.47 oz. Long Grain White Rice
- 2 Green Onions
- 2 fl. oz. Sweet Chili Sauce

Difficulty Level

INTERMEDIATE

Spice Level

NOT SPICY

Minimum Internal Protein Temperature

145°	Steak	Pork	Lamb	Seafood
160°	Ground Beef		Ground Pork	
165°	Chicken		Ground Turkey	

Rest steak or pork after cooking, 3 minutes.

View nutritional information at www.homechef.com/26406

*Nutrition & allergen information varies based on menu selection and ingredient availability. Review protein and meal labels for updated information.

Processed in a facility that also processes peanut, tree nut, wheat, egg, soy, milk, fish, and shellfish ingredients.

If you received different ingredients, we may have sent a substitute. Not to worry! Check your email for updated instructions.

Before You Cook

All cook times are approximate based on testing.

- If using any fresh produce, thoroughly rinse and pat dry
- Shake **coconut milk** well before opening can
- Ingredient(s) used more than once: **green onions**



1. Prepare the Ingredients

- Stem, remove seeds and ribs, and cut **bell pepper** into ½" dice.
- Finely chop **nuts**.
- Trim and thinly slice **green onions**, keeping white and green portions separate.
- Halve **mahi-mahi** and pat dry. Season all over with ¼ tsp. **salt** and a pinch of **pepper**.



2. Cook the Rice

- Place a small pot over medium heat and add 1 tsp. **olive oil**. Add **bell peppers** and **white portions of green onions** to hot pot and stir occasionally until tender, 3-4 minutes.
- Add **rice**, **coconut milk**, 1 cup **water**, ¼ tsp. **salt**, and **sugar**. Bring to a boil.
- Once boiling, reduce to a simmer, cover, and cook until rice is tender, 18-20 minutes.
- *Don't worry if coconut milk has solidified. It is part of natural processes. Place coconut milk in pot and break up as needed. Remove from burner and set aside covered.*
- While rice cooks, continue recipe.



3. Make the Topping

- Place a large non-stick pan over medium-low heat and add 2 tsp. **olive oil**.
- Add **panko** and **nuts** to hot pan. Stir occasionally until toasted, 2-3 minutes.
- Remove from burner. Transfer toasted panko and nuts to a mixing bowl and stir in **green portions of green onions**. Set aside.
- Reserve pan; no need to wipe clean.



4. Cook the Mahi-Mahi

- Return pan used to toast panko to medium heat and add 1 tsp. **olive oil**.
- Add **mahi-mahi** to hot pan. Cook until mahi-mahi reaches a minimum internal temperature of 145 degrees, 3-4 minutes per side.
- *Mahi-mahi thickness can vary; if you receive a thinner piece, we recommend checking for doneness sooner.*
- Remove from burner.



5. Finish the Dish

- Plate dish as pictured on front of card, topping **mahi-mahi** with **citrus mojo rub**, **sweet chili sauce**, and **panko topping**. Bon appétit!