



## **FARMERS MARKET**

**37685 South Gratiot – Clinton Township, MI 48036 – 586.469.2525**

### **Roasted Cod with Soy Ginger Plum Salsa and Jasmine Rice**

**Serves 4**

#### **Ingredients**

1 1/2 c. jasmine rice  
1 1/4 lb. wild cod  
3 tbsp. extra-virgin olive oil, divided  
kosher salt  
Freshly ground black pepper  
2 tsp. grated ginger  
1 clove garlic, minced  
1/2 Small jalapeño, minced (optional)  
Juice of 1 lime  
1 1/2 tbsp. soy sauce  
1 tsp. sesame oil  
1 tsp. honey  
1/3 c. freshly chopped cilantro  
4 plums, diced  
Lime wedges, for serving

Preheat oven to 450° and line rimmed baking sheet with aluminum foil. Rinse jasmine rice in sieve under cold running water, then fill medium-sized, heavy-bottomed pot with rice and 2 cups water. Bring to a boil, then reduce heat and cook, covered, 15 minutes. Remove from heat and let stand, covered, for 10 minutes, then fluff with fork and season with salt.

Arrange cod on baking sheet, then season with salt and pepper and drizzle with 1 tablespoon olive oil. Roast for 12 minutes or until fish flakes easily.

In a large bowl, combine ginger, garlic, jalapeño (if using), lime, soy sauce, sesame oil, honey, and remaining 2 tablespoons of olive oil. Stir in cilantro and plums; season with salt or pepper if needed.

Spoon plum salsa over roasted cod and serve with jasmine rice and lime wedges.

***Credit: delish.com***