

Orange & Brown Butter Tilapia with Garlic Rice and Collard Greens



Ingredients:

- 2 Tilapia Fillets
- ¾ cup Jasmine Rice
- 2 cloves Garlic
- 1 bunch Collard Greens
- 2 Tbsps Butter
- 1 Tbsp Pepitas
- 1 Tbsp Honey
- 1 oz Sliced Pickled Jalapeño Pepper
- 1 Tbsp Mexican Spice Blend (Ancho Chile Powder, Smoked Paprika, Garlic Powder, Ground Cumin & Dried Mexican Oregano)
- 1 Orange

Instructions:

1. Prepare the ingredients:

Remove the honey from the refrigerator to bring to room temperature. Wash and dry the fresh produce. Peel and roughly chop the garlic. Remove and discard the stems of the collard greens; thinly slice the leaves. Halve the orange; squeeze the juice into a bowl, straining out any seeds. Roughly chop the pepper. Thoroughly wash your hands immediately after handling.

2. Cook the rice:

In a small pot, combine the rice, chopped garlic, a big pinch of salt, and 1 1/2 cups of water. Heat to boiling on high. Once boiling, cover and reduce the heat to low. Cook 12 to 14 minutes, or until the water has been absorbed and the rice is tender. Turn off the heat and fluff with a fork. Cover to keep warm.

3. Cook the collard greens:

While the rice cooks, in a medium pan (nonstick, if you have one), heat 2 teaspoons of olive oil on medium-high until hot. Add the sliced collard greens and as much of the chopped pepper as you'd like, depending on how spicy you'd like the dish to be. Season with salt and pepper. Cook, stirring occasionally, 2 to 3 minutes, or until the collard greens are slightly wilted. Add 1/2 cup of water; season with salt and pepper. Cook, stirring occasionally, 4 to 5

minutes, or until the collard greens are wilted and the water has cooked off. Transfer to a bowl; season with salt and pepper to taste. Cover with aluminum foil to keep warm. Wipe out the pan.

4. Cook the fish:

While the rice continues to cook, pat the fish dry with paper towels. Season on both sides with salt, pepper, and half the spice blend (you will have extra). In the same pan, heat 2 teaspoons of olive oil on medium-high until hot. Add the seasoned fish and cook 2 to 3 minutes per side, or until lightly browned and cooked through. Leaving any browned bits (or fond) in the pan, transfer to a plate.

5. Make the sauce:

Add the butter and pepitas to the pan of reserved fond. Cook on medium-high, stirring frequently and swirling the pan (carefully, as the pepitas may pop), 1 to 2 minutes, or until the butter is browned and nuttily fragrant. Season with salt and pepper. Add the orange juice (carefully, as the liquid may splatter) and honey (kneading the packet before opening). Cook, stirring constantly, 1 to 3 minutes, or until the liquid is slightly reduced in volume. Turn off the heat. Season with salt and pepper to taste.

6. Serve your dish:

Serve the cooked fish with the cooked rice and cooked collard greens. Top the fish with the sauce. Enjoy!