

## Spicy Alaska Sablefish in Lettuce Cups



**Preparation Time:** 20 minutes

**Cook Time:** 10 minutes

**Servings:** 4 (2 lettuce cups each)

### Ingredients:

1/4 cup yellow or white miso

1 Tablespoon Korean chili paste

1 Tablespoon honey

1 pound Alaska sablefish, cut in 2 oz. portions

1 small avocado, pitted, peeled and chopped

1/2 cup chopped English cucumber

1/4 cup thinly sliced radish halves

1/2 cup pickled ginger, chopped

1/2 cup bottled Asian-style salad dressing, preferably with wasabi and ginger

8 medium to large butter lettuce leaves, or smaller iceberg lettuce leaves, or smaller napa cabbage leaves

1 to 1-1/4 cups cooked sushi rice or quinoa

1/2 cup cilantro leaves

### Description:

Preheat oven to 450oF. Blend miso, chili paste and honey; spread onto Alaska sablefish portions. Place portions on a spray-coated, foil-lined baking sheet. Roast for 5 to 7 minutes, cooking just until fish is opaque throughout, and fish is a deep golden brown; cool slightly.

In a mixing bowl, combine avocado, rice or quinoa, cucumber, radishes and ginger; pour on dressing. Toss to coat.

To serve, place about 1/3 cup vegetable/rice mixture into each lettuce leaf. Top with a sablefish portion. Sprinkle on 1 tablespoon cilantro.