Alaska Rockfish Tah Dig

Preparation Time: 0 minutes
Cook Time: 0 minutes
Servings: 3-4

Ingredients:

**Rice:**

- 1 qt. jasmine rice
- 2 qt. warm water
- 2 1/3 Tbsp salt
- 3 Tbsp. Hawayej seasoning
- 2 Tbsp. olive oil

**Assembly:**

- 2 4 oz. pieces of Alaska rockfish
- 2 oz. pomegranate seeds
- 6 oz. cooked Jasmine rice
- 2 oz. Lebne
- 2 oz. vegetable oil
- 2 oz. butter, sliced
- 2 oz. fresh mint leaves
- 2 oz. chives, chopped
- 1 sliced radish
- 2 oz. fresh cilantro
2 oz. fresh dill

2 oz. toasted pistachios

**Description:**
*Recipe by Chef Chris Shepherd*

**For Rice:**
Toast spices and rice in olive oil. Dissolve salt in warm water and add to rice. Transfer the rice and water into an oven-proof pan lined with parchment paper and cover with another piece of parchment paper. Cover the pan tightly with foil and place in a 375°F degree oven or 28 minutes. Remove from oven and let cool to room temperature.

**Assembly:**
In a large nonstick pan pour the vegetable oil and heat to medium-high. Add rockfish to the pan, trying to keep the pieces in the center. Add rice to the pan completely covering the fish. Lower heat to medium. With a plate similar to the size of the pan press down on the rice, compacting as much as possible. Remove plate, scatter butter on top of the rice and place in oven for 8-10 minutes. This is the hard part: using a plate bigger than the pan, place on top of rice and flip it over, making sure all the rice stays on the plate! Garnish with Lebne, herbs, radish, and pistachios.