

Cha Ca Style Alaska Rockfish



Preparation Time: 0 minutes

Cook Time: 0 minutes

Servings: 4

Ingredients:

Cha Ca Marinade:

1 cup plain yogurt

1 shallot, diced

1 garlic clove, diced

1 tsp. ginger, diced

1 jalapeno, seeded and diced

1 lemon, zested and juiced

¼ cup fresh dill, roughly chopped

3 Tbsp. vegetable oil

2 Tbsp. turmeric powder

2 tsp. fish sauce

½ tsp. sugar

Nuoc Mam:

1 cup fish sauce

¾ cup rice wine vinegar

2 cup sugar

1 ½ cup water

2 Tbsp. garlic

2 Tbsp. sambal

1 Tbsp. minced ginger

Pickled Red Onion:

½ cup warm water

1 cup rice wine vinegar

3 Tbsp. sugar

2 tsp. salt

2 star anise cloves

2 large red onions, julienned

Assembly:

One 4-6 oz. Alaska rockfish fillet, marinated 24 hours in the Cha Ca Marinade

12 oz. package rice noodles, cooked and cooled

6 oz. Nuoc Mam

6 oz. shredded cabbage

1 head Bibb lettuce, torn

4 Tbsp. roasted peanuts, crushed

2 Tbsp. fresh dill sprigs

3 Tbsp. green onions, cut into 1 in. pieces

4 Tbsp. pickled red onion

Description:

Recipe by Chef Chris Shepherd

Combine pickled onion ingredients in a bowl. Stir until sugar is dissolved. In a 400°F oven, place the fillets on a baking sheet and roast for 10-12 minutes. In four separate bowls, divide the rice noodles and dress with the Nuoc Mam. Divide the cabbage and torn lettuce between the bowls. When the fish is done, remove from the oven and place in the bowls. Top with crushed peanuts, herbs, and pickled onions.