

# Steamed Tasmanian Trout with Coconut Rice

## Ingredients

1 Tasmanian Trout, cut into serving size pieces	Dipping Sauce:
2 cups jasmine, basmati or white rice	3 tbsp light soy sauce
1 can light coconut milk	1 tsp fresh grated ginger
1 tbsp vegetable stock powder	1 tsp Sirichi sauce
Pinch of salt	1 lime, juiced
	1/4 tsp sesame seed oil

## Directions

In a heavy saucepan, place rice, coconut milk, vegetable stock powder and salt. Add enough water to cover the rice to the first knuckle of your index finger. Cover and cook over high heat for 5 minutes. Turn heat to very low and cook for 10 minutes. After 10 minutes, turn heat off and let sit for 20 minutes.

Meanwhile, place fish into steamer insert and place over boiling water and steam for about 5-10 minutes, depending on desired level of doneness.

Combine the soy sauce, ginger, sirichi sauce, lime juice and sesame seed oil in a small bowl. Serve fish over rice and drizzle with sauce.

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