



In partnership with  
**YUZUCO**



# Vibrant Yuzu Cod

This Yuzu Fish is the ideal summer meal to bring an airy, citrus-infused charm to your dining table. This quick, single-pot recipe offers a combination of succulence and zing, with an umami-filled sauce that pairs perfectly with warm fluffy rice.

Made in partnership with YUZUCO, a California-based maker of yuzu juice and yuzu products. YUZUCO celebrates this elusive Japanese citrus by only sourcing from farmers in the historical yuzu-growing regions of Kyushu and Shikoku islands in Japan.

**35**

MINUTES

**4**

SERVINGS

**11**

INGREDIENTS

*DDDDDD*

SPICE LEVEL

# Vibrant Yuzu Cod

## INGREDIENTS

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- 4 cod filets (approx. 6 oz. each)
- 2 c rice
- 3 c water
- 2 tbsp YUZUCO Yuzu Super Juice
- 1 tbsp fish sauce
- 1 tbsp soy sauce
- 2 tbsp thinly sliced scallions
- 1 tbsp minced fresh ginger
- 1 tsp chili flakes
- 1/2 tbsp sesame oil
- Furikake, for garnish

## DIRECTIONS

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1. In a small bowl, whisk together the yuzu super juice, fish sauce, soy sauce, scallions, ginger, chili flakes and sesame oil.
2. Add rice and water to your pot or donabe and cook on high heat with lid on until it starts to steam.
3. Once it begins to steam, reduce heat and par-cook your rice, about 10–12 minutes.
4. Place fish over rice, cover, and steam for 5–7 minutes, until fish is cooked to your liking.
5. Remove filets and let rest for 2 minutes, and fluff the rice.
6. Plate rice and fish and cover with the mixed sauce.
7. Garnish with furikake and more fresh scallions if desired. Enjoy!



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