

“fish and chips” bowls with sesame green beans and gochujang tartar sauce

BY CAROLINE CHAMBERS

Serves 4

Cook time: ~30 minutes

Tools:

- Small pot (or rice pot)
- [Half sheet pan](#)
- [Parchment paper](#)
- [Chef's knife](#)
- [Cutting board](#)
- [Medium bowl](#)

Ingredients:

- 1 1/2 cups jasmine rice
- Kosher salt
- 1 pound green beans, trimmed and snapped in half
- 1 tablespoon toasted sesame oil
- Freshly ground black pepper
- 4 scallions (AKA green onions), thinly sliced
- 1/3 cup bread & butter pickles, finely chopped, plus 2 tablespoons pickle brine (dill pickles would work, but add a punch of sugar)
- 1 cup mayonnaise (or plain yogurt, but mayo is better here)
- 2 to 3 tablespoons gochujang (depending on heat preference)
- 18 ounces rockfish, cut into 4 fillets and patted dry
- 2 (1-ounce) bags plain potato chips, crushed (about 1 cup crushed)
- 2 teaspoons toasted sesame seeds

Heat oven to 425°F.

While the oven's heating, get started on your rice. In a small saucepan, combine **1 1/2 cups jasmine rice**, **2 cups water**, and **a pinch of kosher salt**. Bring to a boil over high heat, then reduce to the lowest heat possible on your stovetop and cook, covered, for 15 minutes. Remove the pot from the heat and leave covered to allow the rice to steam until you're ready to eat (at least 5 minutes but up to 1 hour).

While your rice is cooking, trim the stem end off of **1 pound of green beans** (the skinny tip doesn't need to be removed, though you can if you prefer it that way!). Snap the green beans in half (or just cut them in half with a knife to save time).

On a parchment-lined sheet pan, toss the green beans with **1 tablespoon toasted sesame oil** and season with **3/4 teaspoon kosher salt** and **1/4 teaspoon black pepper**. Roast for 10 minutes.

Meanwhile, make the gochujang tartar sauce. Trim off (and discard) the roots from **4 scallions**. Thinly slice the scallions and finely chop **1/3 cup bread & butter pickles**. In a medium bowl, combine **1 cup mayonnaise**, half of the sliced scallions, all of the chopped pickles, **2**

tablespoons pickle brine, and **2 to 3 tablespoons gochujang** (start with 2 tablespoons and taste it — if you want more heat, add the third). Season to taste with salt and pepper.

If your fish is in one or two large fillets, cut it so that you have 4 about-equal fillets of fish. Pat them dry with paper towels or a clean dish towel. When the 10 minutes on the green beans are up, scooch the green beans to one side of the sheet pan and add the **4 rockfish fillets** to the other side. Season the fish all over with **salt and pepper**. Spoon about **a tablespoon of tartar sauce** onto each fillet, spreading it out over the fish. Crush up **2 (1-ounce) bags plain potato chips** and spread the crushed chips evenly on top of the tartar sauce (about a 1/4 cup of chips per fish). Cook until fish is just cooked through and flakes easily with a fork, and green beans are tender, about 10 minutes.

Sprinkle the fish and green beans with **2 teaspoons toasted sesame seeds**. Fluff the rice with a fork and toss in **the remaining scallions**. Serve fish and green beans over rice. Drizzle your bowl with gochujang tartar sauce. DIG IN!