



FISH FILLET WITH PICKLED MUSTARD GREEN SOUP

LEARN • COOK • SHARE • ENJOY

Local, seasonal fresh produce meets traditional Chinese recipes. The food we prep is local, traditional, and cultural.

INGREDIENTS

Flounder fish fillet, house pickled mustard green, pickled pepper, pickled ginger, dry chili, scallion, ginger, garlic, salt, and liaojiu (Chinese cooking wine), soy sauce

Contains: soy, wheat

Tip: handle fish fillet with delicacy when reheat.



REHEAT DIRECTIONS

- 1: **DEFROST** – soup in the fridge over night
- 2: **PLACE** – defrosted soup in a microwave safe bowl.
- 3: **MICROWAVE** – 2 mins until it is warm again. Adjust the time as needed.

OR

- 2: **REHEAT** – the soup in a pot over MEDIUM to HIGH temperature for about 2 to 3 mins until it is warm again. Adjust the time as needed. Mix the soup gently with a spatula to let the temperature spread evenly.
- 3: **REMOVE** – pot from heat and cover with a lid and rest for 1 min.
- 4: **PLACE** – rice in a microwave safe bowl (1 packet per bowl) and cover with damp paper towel.
- 5: **MICROWAVE** – until the rice is fluffy again (usually takes about 30 seconds).
- 6: **SERVE** – the rice with the soup poured atop.
- 7: **ENJOY.**



PREORDER ONLINE FOR PICKUP AT THE MARKET

www.thepopchinesestreetmarketdc.com/shop

READY TO COOK

BEST CONSUMED WITHIN FIVE DAYS AFTER PURCHASE

****CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SHELLFISH, EGGS, OR UNPASTEURIZED MILK MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS****