



DINNER TWIST
LOCAL, HEALTHY, DELIVERED




Product Spotlight: Basil

The fridge can often be too cold for storing basil, causing the leaves to turn black. Instead, try trimming the stalk ends and place in a jar with 2cm water. Cover with a loose fitting bag and leave at room temperature.



A2 Almond Crusted Fish with Basil Oil

Oven baked almond crusted fish, served alongside golden potato gems, fresh salsa and basil oil.

 25 minutes

 2 servings

 Fish

4 February 2022

Mix it up!

For a creamier sauce, you can blend the basil with mayonnaise or yoghurt instead of oil and vinegar. Instead of making a nut crumb you can pan fry the fish and use the almonds to make a pesto with the basil!

FROM YOUR BOX

BABY POTATOES	400g
ALMOND FLAKES	1 packet (30g)
WHITE FISH FILLETS	1 packet
BASIL	1 packet
YELLOW CAPSICUM	1
TOMATO	1
LEBANESE CUCUMBER	1

FROM YOUR PANTRY

oil for cooking, olive oil, salt, pepper, red wine vinegar, dried thyme, sugar

KEY UTENSILS

oven tray, stick mixer or blender

NOTES

Add lemon zest or crushed garlic to the almond crumb for extra flavour if you have some.



1. ROAST THE POTATOES

Set oven to 220°C.

Quarter potatoes and toss on a lined oven tray with **oil, salt and pepper**. Roast for 10 minutes (see step 2).



2. BAKE THE FISH

Roughly chop almond flakes, toss with **1 tsp olive oil**. Coat fish with **1/2 tsp dried thyme**. Remove tray from oven and place fish on the side. Top fillets with almond crumb. Return tray to oven to roast for 10-15 minutes until cooked through.



3. MAKE THE BASIL OIL

Roughly chop basil leaves. Blend together with **2 tbsp vinegar, 2 tsp sugar, 1/3 cup olive oil, salt and pepper** using a stick mixer or blender until smooth.



4. MAKE THE SALSA

Chop capsicum, tomato and cucumber. Toss together.



5. FINISH AND SERVE

Divide potatoes, fish and salsa among plates. Serve with basil oil.

How did the cooking go? We'd love to know – help us by sharing your thoughts! Go to the **My Recipes** tab in your **Profile** and leave a review! Text us on **0481 072 599** or send an email to hello@dinnertwist.com.au

