



DINNER TWIST  
LOCAL, HEALTHY, DELIVERED




### Product Spotlight: Carrot

The longest carrot ever measured a whopping 6.25 metres and was grown in the UK. The heaviest carrot was grown in Minnesota, USA, and weighed 10.17 kilos!



## A4 Creamy Fish Mornay with Lemon Rice

Creamy, cheesy comfort food that's also good for you! Enjoy this dinner, rich in fresh veggies and locally caught fish.

 30 minutes

 4 servings

 Fish

17 June 2022

## Make it a pie!

*In step 4, you can place the fish mornay into an oven dish and sprinkle the cheese on top. Then place it in the oven for 10 minutes to brown. You can even make individual pies for each family member!*

## FROM YOUR BOX

LEMON	1
BASMATI RICE	300g
SHALLOT	1
CELERY STICKS	2
CARROT	1
CORN COBS	2
CREAM CHEESE	1 tub (140g)
WHITE FISH FILLETS	2 packets
BROCCOLI	1

## FROM YOUR PANTRY

butter, salt, pepper, plain flour, dried oregano

## KEY UTENSILS

saucepan with lid, large frypan with lid, frypan

## NOTES

Use the rice tub to easily measure the right amount of water.

Add the broccoli to the mornay at step 4 to cook, instead of blanching it, to save some dishes! Stir through 1/2 tbsp mustard for extra flavour.



### 1. COOK THE LEMON RICE

Slice lemon and place with rice in a saucepan. Cover with 1.5 x amount of water (see notes). Cover with lid and cook over low heat for 10-15 minutes. Remove from heat, let stand 5 minutes. Stir carefully with a fork.



### 2. SAUTÉ THE VEGETABLES

Heat a large frypan with **2 tbsp butter**. Dice shallot, celery and carrot. Remove corn kernels from cob. Add to pan as you go along with **1 tsp oregano, salt and pepper**. Cook for 3 minutes.



### 3. MAKE THE MORNAV SAUCE

Stir in **1 tbsp flour** and cook for 1 minute. Stir through cream cheese and **2 1/2 cups water**, until combined. Cover and simmer for 5 minutes until thickened.



### 4. ADD THE FISH

Cut fish into bite-sized pieces. Add to sauce, cover and cook for 5 minutes or until cooked through (see notes).



### 5. COOK THE BROCCOLI

Heat another pan with **1/2 cup water**. Cut broccoli into florets and blanch for 2-3 minutes, until just tender. Remove and toss with **butter, salt and pepper**.



### 6. FINISH AND SERVE

Adjust seasoning of mornay with **salt and pepper** to taste.

Divide rice among bowls and spoon over mornay sauce. Serve broccoli on the side.

**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](mailto:hello@dinnertwist.com.au)

