



DINNER TWIST
LOCAL, HEALTHY, DELIVERED



Product Spotlight: Peanuts

Although peanuts have “nut” in their name, they are actually legumes. Just like their relatives peas and beans, they are edible seeds enclosed in a pod.



A4 Satay Baked Fish

White fish fillets baked in a creamy peanut satay sauce, served with basmati rice, rainbow stir-fry veggies and lime.



25 minutes



4 servings



Fish

1 July 2022

Switch it up!

Stir the coconut milk through the cooked rice to make coconut rice. Cut the fish into bite size pieces and cook with the vegetables, soy sauce and sweet chilli to make a fish stir-fry. Garnish with chopped peanuts.

FROM YOUR BOX

BASMATI RICE	300g
COCONUT MILK	165ml
PEANUTS	1 packet (60g)
LIME	1
WHITE FISH FILLETS	2 packets
ASIAN GREENS	1 bunch
RED CAPSICUM	1
CARROT	1

FROM YOUR PANTRY

oil for cooking, pepper, soy sauce, sweet chilli sauce

KEY UTENSILS

oven dish, frypan, saucepan with lid, stick mixer or blender

NOTES

Thinly slicing the carrot will reduce the cook time in the pan. You could also ribbon them with a vegetable peeler.

You can add extra flavour to the stir-fry vegetables by cooking them in sesame oil or adding crushed garlic.



1. COOK THE RICE

Set oven to 220°C.

Place rice in a saucepan, cover with 1.5 x amount of water. Cover with a lid, cook on lowest heat for 10–15 minutes. Remove from heat, stand for 5 minutes. Stir carefully with a fork.



2. MAKE THE SATAY SAUCE

Blend together coconut milk, peanuts, zest and juice from 1/2 lime (wedge remaining), **1/4 cup water**, **1 1/2 tbsp sweet chilli sauce** and **1 1/2 tbsp soy sauce** until smooth.



3. BAKE THE FISH

Rinse and place fish fillets in an oven dish and pour over satay sauce. Bake in oven for 15–20 minutes or until cooked through.



4. STIR-FRY THE VEGGIES

Slice Asian greens and capsicum. Thinly slice carrot (see notes). Heat a frypan over medium-high heat with **oil**. Add vegetables and cook for 5 minutes or until tender. Season with **soy sauce** and **pepper** to taste.



5. FINISH AND SERVE

Serve satay fish with rice, stir-fry vegetables and lime wedges.

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**

