



### Product Spotlight: Lemon

When zesting lemons, you want to make sure and only remove the brightly coloured flesh of the peel. Avoid the white part, or pith, as this is quite bitter.



## Lemon Fish with Greek Potatoes

Grilled fish fillets with lemon zest and thyme, served alongside a summery dressed potato salad with dill and capers.



25 minutes



2 servings



Fish

## Switch it up!

*You can roast the potatoes and cut the vegetables into veggie sticks instead of making a salad. Combine the dill, capers and shallot with yoghurt or mayonnaise to make a dipping sauce.*

Per serve:	PROTEIN	TOTAL FAT	CARBOHYDRATES
	30g	15g	61g

## FROM YOUR BOX

BABY POTATOES	500g
LEMON	1
SHALLOT	1
RED CAPSICUM	1
LEBANESE CUCUMBER	1
WHITE FISH FILLETS	1 packet
DILL	1 packet
CAPERS	1 jar

## FROM YOUR PANTRY

oil for cooking, olive oil, salt, pepper, dried thyme

## KEY UTENSILS

frypan, saucepan

## NOTES

Add crumbled feta cheese, kalamata olives or rocket leaves to the potato salad! Fresh or dried chilli also gives a lovely kick to the dressing.

You could use dried oregano, lemon pepper or fresh rosemary if preferred!



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### 1. COOK THE POTATOES

Halve (or quarter) **potatoes**. Place in a saucepan and cover with water. Bring to a boil and cook for 12–15 minutes until tender. Drain and rinse under cold water to cool.



### 2. PREPARE THE SALAD

Whisk together juice from 1/2 lemon (wedge remaining), **2 tbsp olive oil, salt and pepper** in a large bowl (see notes). Slice **shallot, capsicum and cucumber**. Add to bowl.



### 3. COOK THE FISH

Heat a frypan over medium–high heat. Coat **fish** with **lemon zest, 1 tsp dried thyme, oil, salt and pepper** (see notes). Cook for 4–5 minutes each side or until cooked through.



### 4. TOSS THE SALAD

Chop **dill** and drain **capers** (use to taste). Toss with potatoes and salad until combined. Season with **salt and pepper**.



### 5. FINISH AND SERVE

Serve the fish with lemon wedges alongside potato salad.

**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**

