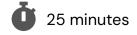






# Spanish Fish and Rice

Paprika fish fillets cooked until golden, served with a paella style rice with green beans and capsicum. All finished with a drizzle of lemon aioli and sprinkle of sliced chives.





2 servings



# Add extra veggies!

This dish is great for adding extra veggies! You can add corn or peas from the freezer to the rice! Sliced mushrooms also work well.

76g

#### FROM YOUR BOX

BASMATI RICE	150g
LEMON	1
AIOLI	100g
GREEN BEANS	150g
RED CAPSICUM	1
ТОМАТО	1
CHIVES	1 bunch
WHITE FISH FILLETS	1 packet

#### FROM YOUR PANTRY

oil for cooking, olive oil, salt, pepper, smoked paprika, ground turmeric

#### **KEY UTENSILS**

2 frypans, saucepan

#### **NOTES**

You can use the rice tub to measure the water for cooking in step 1. Simply fill 1 1/2 x tub of water to get the amount needed.





#### 1. COOK THE RICE

Place rice in a saucepan, cover with **300ml water** (see notes). Bring to a boil. Cover with a lid and reduce to lowest heat for 10–15 minutes. Remove from heat, stand for 5 minutes. Stir carefully with a fork.



#### 2. PREPARE THE AIOLI

Zest <u>1/2 lemon</u> and set zest aside for step 5. Combine aioli with <u>1/2 tbsp lemon juice</u> (wedge remaining).



## 3. SAUTÉ THE VEGETABLES

Heat a frypan over medium-high heat with 1 tbsp olive oil. Trim and halve beans. Slice capsicum and dice tomato. Add to pan as you go along with 1 tsp turmeric and 2 tsp smoked paprika. Cook for 5 minutes.



#### 4. TOSS THE RICE

Slice chives. Add <u>1/2 chives</u> to pan and toss with cooked rice until well combined. Season to taste with **salt and pepper**. Set aside and keep warm.



## 5. COOK THE FISH

Coat fish fillets with lemon zest, 1/2 tsp smoked paprika, oil, salt and pepper. Cook in a second frypan over mediumhigh heat for 3-4 minutes each side or until cooked through.



#### 6. FINISH AND SERVE

Divide rice and fish among plates. Finish with aioli drizzle, a sprinkle of chives and serve with a lemon wedge.

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



