



DINNER TWIST  
LOCAL, HEALTHY, DELIVERED



### Product Spotlight: Kaffir Lime Leaves

Kaffir lime leaves, commonly used in Thai cooking, are rich in oils so only a couple of leaves are needed to add fragrant flavour.



## E4 Kaffir Lime and Coconut Fish Bake with Brown Basmati Rice

Asian greens and white fish fillets baked in a fragrant coconut milk and kaffir lime leaf sauce served with brown basmati rice and a fresh salsa.



30 minutes



4 servings



Fish

10 June 2022

## Switch it up!

*Instead of baking the fish and Asian greens, panfry them and make a sauce from the coconut milk and kaffir lime leaves. Toss the cooked rice with some of the sauce and use the rest to serve.*

Per serve: **PROTEIN** 27g **TOTAL FAT** 19g **CARBOHYDRATES** 29g

## FROM YOUR BOX

BROWN BASMATI RICE	1 packet (300g)
ASIAN GREENS	1 bunch
LIME	1
WHITE FISH FILLETS	2 packets
KAFFIR LIME LEAVES	2
TINNED COCONUT MILK	400ml
TOMATOES	2
LEBANESE CUCUMBER	1
RED CHILLI	1

## FROM YOUR PANTRY

oil for cooking, salt, pepper

## KEY UTENSILS

oven dish, saucepan

## NOTES

Season the dish with soy sauce, tamari or fish sauce for extra flavour.



### 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 medium heat for 12–15 minutes. Remove from heat, stand for 5 minutes. Stir carefully with a fork.



### 2. PREPARE THE BAKE

Quarter Asian greens. Place in a lined oven dish. Zest lime. Coat fish fillets with **oil**, lime zest, **salt and pepper** (see notes). Thinly slice kaffir lime leaves. Place fish fillets and lime leaves on top of Asian greens.



### 3. BAKE THE FISH

Pour coconut milk over ingredients in oven dish. Bake in the oven for 15–20 minutes until fish fillets are cooked through.



### 4. MAKE THE SALSA

Dice tomatoes and cucumber. Thinly slice chilli. Add to a bowl. Squeeze in juice from 1/2 lime (wedge remaining). Season with **salt and pepper** and toss to combine.



### 5. FINISH AND SERVE

Divide rice among shallow bowls. Top with baked fish and vegetables. Spoon extra liquid from oven dish over rice. Top with salsa and serve with 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**

