



Product Spotlight: Lemon

Thanks to its anti-bacterial properties, lemon juice mixed with hot water is a great remedy for a sore throat!



E4

Pesto Fish

with Lemon Roasted Potatoes

Potatoes roasted with lemon zest and white fish fillets coated in green pesto served with chopped salad.

 25 minutes

 4 servings

 Fish

6 May 2022

Switch it up!

Instead of slicing and roasting the potatoes, you can cut them into wedges or boil them and make mashed potato to serve with the fish and salad.

Per serve: **PROTEIN** 31g **TOTAL FAT** 20g **CARBOHYDRATES** 40g

FROM YOUR BOX

POTATOES	1 bag (800g)
LEMON	1
CHERRY TOMATOES	1 bag (400g)
SUGAR SNAP PEAS	1 bag (250g)
BABY COS LETTUCE	2-pack
WHITE FISH FILLETS	2 packets
PESTO	1 jar

FROM YOUR PANTRY

oil for cooking, salt, pepper, dried oregano

KEY UTENSILS

oven tray

NOTES

Alternatively, you can pan-fry the fish fillets.



1. ROAST THE POTATOES

Set oven to 220°C.

Thinly slice potatoes and zest lemon to yield 1 tbsp. Toss on a lined oven tray with **oil, 1 tbsp oregano, salt and pepper**. Roast for 10 minutes (see step 3).



2. PREPARE THE SALAD

Halve cherry tomatoes and trim and slice sugar snap peas. Wedge or chop lettuce.



3. ADD THE FISH

Coat fish fillets in 1/2 jar pesto. Add to oven tray with potatoes (see notes) and cook for 10–12 minutes until fish is cooked through.



4. PREPARE THE PESTO

Add remaining pesto to a bowl along with **1 tbsp water, salt and pepper**. Stir to combine. Wedge remaining lemon.



5. FINISH AND SERVE

Divide roasted potatoes, pesto fish and salad among plates. Drizzle pesto over chopped salad and fish. Serve with lemon 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

