



DINNER TWIST
LOCAL, HEALTHY, DELIVERED



Product Spotlight: Red Capsicum

Red capsicums, compared to green, orange and yellow ones, are the sweetest. The green capsicum is the least sweet and is actually just an unripened red capsicum.



1 Fish Burger with Coleslaw

Simple and easy fish burger with crunchy coleslaw tossed with aioli.

 25 minutes

 2 servings

 Fish

10 December 2021

Mix it up!

Cut some potatoes into wedges or chips and bake in the oven for 20-25 minutes for fish and chips with coleslaw. Keep the burger buns and use up for lunches or freeze for another day.

FROM YOUR BOX

SUGAR LOAF CABBAGE	1
AIOLI	50g
RED CAPSICUM	1
LEBANESE CUCUMBER	1
MILK BUNS	2-pack
WHITE FISH FILLETS	1 packet

**Ingredient also used in another recipe*

FROM YOUR PANTRY

oil/butter for cooking, salt, pepper, flour (of choice), red wine vinegar, ground cumin

KEY UTENSILS

large frypan, saucepan

NOTES

Add any favourite sauces or mayonnaise to the burger when serving.

No fish option - white fish fillets are replaced with chicken schnitzels. Skip the flour and increase cooking time to 4-5 minutes on each side or until cooked through.

No gluten option - milk buns are replaced with GF burger buns.



1. MAKE THE COLESLAW

Thinly slice cabbage. Toss together in a bowl with aioli and **1/2 tbsp vinegar**. Season to taste with **salt and pepper**.



2. SLICE THE FILLINGS

Slice capsicum and cucumber.



3. TOAST THE BUNS

Heat a frypan over medium-high heat. Cut buns in half and toast cut side down for 1-2 minutes or until golden. Keep pan for step 4.



4. COOK THE FISH

Mix together **1 tbsp flour, 1 tsp cumin, salt and pepper**. Rub fish with **oil** and press into flour mix. Add **butter/oil** to heated pan and cook fish for 3-4 minutes each side or until cooked through.



5. FINISH AND SERVE

Assemble burgers with slaw, capsicum and cucumber. Top with fish and enjoy (see notes).

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**

