



DINNER TWIST
LOCAL, HEALTHY, DELIVERED



Product Spotlight: Lemon

WA is quite lucky when it comes to lemons; they're in season for a while! Lemons are not only a great way to add some acidity to your dishes, but they also add heaps of vitamin C.



1 Crunchy Fish with Potato Salad

A creamy mayonnaise potato & egg salad, fresh veggies, and white fish fillets baked with a crunchy panko & seed topping. Great indoors, even better on the lawn for a quick weeknight backyard picnic adventure!

 30 minutes

 2 servings

 Fish

14 December 2020

Eggs-cellent alternatives

Instead of boiling the eggs and adding to the potato salad, you can scramble, poach or fry them.

FROM YOUR BOX

POTATOES	400g
FREE-RANGE EGGS	2
CHIVES	1/2 bunch *
PANKO/SUNFLOWER SEED MIX	1 packet (60g)
LEMON	1
WHITE FISH FILLETS	1 packet
DILL & PARSLEY MAYONNAISE	1 tub (50g)
CELERY STICK	1
TOMATO	1
SUGAR SNAP PEAS	1/2 bag (75g) *

**Ingredient also used in another recipe*

FROM YOUR PANTRY

olive + oil/butter (for cooking), salt, pepper

KEY UTENSILS

2 saucepans, oven tray

NOTES

Add the eggs to the potato pot for the last 7 minutes of boiling if preferred.

No fish option - white fish fillets are replaced with chicken schnitzels. Cook as per recipe, increasing cooking time to 15-20 minutes.

No gluten option - panko/seed mix is replaced with gluten-free quinoa flakes & sunflower seeds. Cook as per recipe.



1. COOK THE POTATOES

Set the oven to 220°C.

Halve potatoes and place in a saucepan, cover with water. Bring to the boil and simmer for 10 minutes or until tender. Drain and run under cold water.



2. COOK THE EGGS

Bring a small saucepan of water to the boil. Add eggs and cook for 6-7 minutes (see notes). Cool under running cold water. Peel and quarter.



3. COOK THE FISH

Chop the chives. Combine panko mix with 1 tsp lemon zest, 1/2 the chopped chives, **2 tbsp oil, salt and pepper**. Place fish on a lined oven tray and press topping on top. Place in the oven for 10-15 minutes or until cooked through.



4. FINISH POTATO SALAD

In a large bowl, mix together remaining chopped chives, mayonnaise and juice from 1/2 lemon (wedge remaining lemon for serving.) Dice celery and mix through dressing with potatoes and eggs. Season with **salt and pepper**.



5. SLICE THE TOMATOES

Wedge tomatoes and trim sugar snap peas. Drizzle with **olive oil** and season with **salt and pepper**.



6. FINISH AND PLATE

Serve fish with potato salad, tomatoes, sugar snap peas and 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

