



DINNER TWIST
LOCAL, HEALTHY, DELIVERED




Product Spotlight: La Tortilla Corn Tortillas


Created with love in Perth! GF and made from Australian corn using a traditional Nixtamal process that brings out the best flavour & most nutrients from the corn. Love it? You can grab another packet on the Marketplace!



1 Fish Tacos with Nectarine Salsa

Perth-made corn tacos, fresh fish caught off the WA coast, and a mild nectarine salsa.

 20 minutes

 4 servings

 Fish

23 November 2020

Keep it separate

Instead of dicing and mixing all of the salsa ingredients together, you can cut them into sticks and serve them separately. This might be less daunting for cautious eaters!

FROM YOUR BOX

NECTARINES	2
RADISHES	1/3 bunch *
CONTINENTAL CUCUMBER	1
CHIVES	1/2 bunch *
SHREDDED WHITE CABBAGE	1 packet (200g)
LEMON	1
WHITE FISH FILLETS	2 packets
CORN TORTILLAS	8-pack

**Ingredient also used in another recipe*

FROM YOUR PANTRY

olive + oil (for cooking), salt, pepper, smoked paprika, ground cumin

KEY UTENSILS

large frypan, small frypan

NOTES

Like it hot? Serve with some sliced fresh chilli, or chilli sauce. Or, add a pinch of chilli flakes to the fish when cooking.

No fish option – white fish fillets are replaced with diced chicken breast fillet. Increase cooking time to 6–8 minutes or until cooked through.



1. MAKE THE SALSA

Dice nectarines, radishes and cucumber. Chop chives. Toss together in a bowl with **1 tbsp olive oil, salt and pepper.**



2. PREPARE THE CABBAGE

Tip the cabbage into a bowl. Squeeze in juice of half the lemon (wedge remaining for serving) and mix with **1/2 tbsp olive oil, salt and pepper.**



3. COOK THE FISH

Dice the fish and toss with **2 tsp paprika, 1 tsp cumin, salt and pepper.** Heat a frypan with **oil** over medium-high heat and cook fish for 4–5 minutes or until cooked through.



4. HEAT THE TORTILLAS

Warm tortillas in a dry frypan according to packet instructions. Keep warm (in a clean kitchen towel) until serving.



5. FINISH AND PLATE

Spoon salsa and cabbage onto tortillas, top with fish and a squeeze of lemon.

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**

