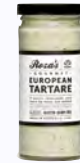




DINNER TWIST
LOCAL, HEALTHY, DELIVERED



PRODUCT SPOTLIGHT: ROZA'S TARTARE SAUCE

Roza's gourmet sauces are Australian-made and so tasty we can't get enough! The tartare sauce in this meal is made with a classic mayonnaise base and blended with fresh tarragon, chervil, French shallots & cornichons.



1. FISH BURGERS

WITH TARTARE SAUCE

 30 Minutes

 4 Servings

Even though autumn has arrived, you can still enjoy this summery dish! Fresh WA fish, tangy tartare sauce, and crunchy veggies served in a satisfying Turkish roll.

FROM YOUR BOX

POTATOES	1/2 bag *
PARSLEY	1/2 bunch *
SPRING ONIONS	1/4 bunch *
COLESLAW	1 bag (200g)
TOMATOES	2
CONTINENTAL CUCUMBER	1/2 *
GEM LETTUCE	1 *
WHITE FISH FILLETS	2 packets
TURKISH ROLLS	4-pack
TARTARE SAUCE	2 tubs (100g)

* Ingredient also used in another recipe

FROM YOUR PANTRY

olive + oil/butter for cooking, salt, pepper, lemon pepper, vinegar of choice

KEY UTENSILS

oven tray, frypan

NOTES

If you prefer, dress the coleslaw with the tartare sauce instead of oil & vinegar.

If you don't have lemon pepper, simply use pepper, and add a little lemon zest if you have.

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

No gluten option - bread rolls are replaced with GF rolls.



1. ROAST THE POTATOES

Set oven to 220°C.

Thinly slice potatoes and toss with **oil, salt and pepper** on a lined oven tray. Spread evenly and cook for 20-25 minutes until crunchy.



4. COOK THE FISH

Heat a frypan with **oil/butter** over medium-high heat. Rub fish with **oil, 2 tsp lemon pepper (see notes) and salt.** Cook for 3-4 minutes on each side or until cooked through.



2. TOSS THE COLESLAW

Finely chop parsley and spring onions. Mix in a bowl with coleslaw, **1 tbsp olive oil, 1/2 tbsp vinegar, salt and pepper** (see notes).



3. PREPARE THE FRESH INGREDIENTS

Slice tomatoes and cucumber. Roughly chop lettuce. Arrange on a plate.



5. TOAST THE ROLLS (OPTIONAL)

Cut rolls in half and toast in the oven for 2-3 minutes or until crispy.



6. FINISH AND PLATE

Spread tartare sauce onto rolls. Construct burgers with fish, coleslaw and fresh ingredients. Serve with potato chips and any remaining sauce for dipping.

How did the cooking go? We'd love to know - help us by sharing your thoughts!
Want to chat? Call us Mon-Tue 8.30am-6.00pm, Wed-Fri 8.30am-4.00pm on 1300 135 660 or text us anytime on 0481 072 599.

