


**Product Spotlight:
Lime**


When zesting citrus fruits, you want to make sure and only remove the brightly coloured flesh of the peel. Avoid the white part, or pith, directly underneath the peel as this is quite bitter.




Coconut Marinated Fish

with Sweet Potato & Fresh Salsa

Pan-fried fish fillets in a delicious coconut, lime and ginger sauce served with golden sweet potatoes, fresh apple and avocado salsa.

 30 minutes

 2 servings

 Fish

Make fish parcels!

You can cook the fish in individual or one large parcel with the marinade in the oven instead if you like!

Per serve: **PROTEIN** 28g **TOTAL FAT** 38g **CARBOHYDRATES** 72g

FROM YOUR BOX

SWEET POTATO	500g
LIME	1
GINGER	1 piece
COCONUT MILK	165ml
WHITE FISH FILLETS	1 packet
TOMATO	1
AVOCADO	1
GREEN APPLE	1
CHIVES	1 bunch

FROM YOUR PANTRY

oil for cooking, olive oil, salt, pepper, soy sauce

KEY UTENSILS

oven tray, large frypan

NOTES

This dish is delicious served over quinoa, basmati or brown rice also!



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1. ROAST THE SWEET POTATO

Set oven to 220°C.

Quarter sweet potato lengthways and toss on a lined oven tray with **oil, salt and pepper**. Roast for 25 minutes, or until golden and cooked through.



4. COOK THE FISH

Heat a frypan with **oil** over medium-high heat. Use tongs to transfer fish to pan, scraping off excess marinade (reserve marinade for step 5). Cook for 2-3 minutes on each side, or until golden and almost cooked through.



2. MARINATE THE FISH

Zest lime and grate ginger. Combine with coconut milk and **1/2 tbsp soy sauce** in a bowl. Add fish and turn to coat in marinade.



5. FINISH THE SAUCE

Reduce pan heat to medium. Add **2 tbsp water** into marinade and pour into pan. Simmer for 2 minutes, stirring. Take off heat.



3. PREPARE THE SALSA

Dice tomato, avocado and apple. Slice chives. Toss all together with 1/2 lime juice (wedge remaining), **1 tbsp olive oil, salt and pepper**.



6. FINISH AND SERVE

Serve sweet potatoes with fish, pan sauces, salsa and lime 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**

