



Product Spotlight: Quinoa

Quinoa is a superfood seed; cooked like rice. It is mineral-rich, gluten-free and classed as a complete protein because it has all nine essential amino acids. Protein plays a crucial role in our bodies, and amino acids are its building blocks.



Lemon Fish with Green Quinoa

White fish fillets cooked in lemon pepper served over quinoa and sautéed green vegetables with a lemon dressing and almonds.



25 minutes



2 servings



Fish

Switch it up!

Use parsley, almonds and lemon to make a pesto! Toss the pesto through the cooked vegetables and quinoa.

Per serve:	PROTEIN	TOTAL FAT	CARBOHYDRATES
	34g	15g	32g

FROM YOUR BOX

WHITE QUINOA	100g
LEMON	1
WHITE FISH FILLETS	1 packet
BROCCOLI	1
PARSLEY	1 packet
GARLIC CLOVES	2
SNOW PEAS	150g
ALMONDS	40g

FROM YOUR PANTRY

oil for cooking, olive oil, salt, pepper, lemon pepper, honey (see notes)

KEY UTENSILS

large frypan, saucepan

NOTES

You can substitute honey for maple syrup, sugar or coconut sugar.



1. COOK THE QUINOA

Place **quinoa** in a saucepan and cover with plenty of water. Bring to a boil and simmer for 10–15 minutes or until tender. Drain and rinse. Drain **quinoa** for a minimum of 5 minutes or press down it in a sieve to squeeze out excess liquid.



2. MAKE THE LEMON DRESSING

Meanwhile, zest **lemon** and set **zest** aside for step 4. Juice **lemon** and add to a bowl along with **1 1/2 tsp honey, 3 tbsp olive oil, 1 1/2 tbsp water, salt and pepper**. Whisk to combine.



3. COOK THE FISH

Heat a large frypan over medium-high heat. Coat **fish** in **oil, 2 tsp lemon pepper and salt**. Add to pan and cook for 2–4 minutes each side until cooked through. Remove to a plate and reserve pan (see step 4).



4. SAUTÉ THE VEGETABLES

While **fish** is cooking, finely chop **broccoli** and **parsley**, crush **garlic**, and trim and slice **snow peas**.

Reheat pan over medium-high heat with **oil**. Add **broccoli, lemon zest and garlic** to pan. Sauté for 2 minutes. Add **snow peas and parsley** and cook for a further minute.



5. ADD THE QUINOA

Add drained **quinoa** to **vegetables**. Cook for 2 minutes to warm through. Remove from heat and add **lemon dressing**. Stir to combine and season to taste with **salt and pepper**.



6. FINISH AND SERVE

Roughly chop **almonds**.

Divide **quinoa** among plates. Serve with **fish fillets**. Sprinkle over **almonds**.



Scan the QR code to
submit a Google review!

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**

