



Product Spotlight: Coriander

All parts of the coriander are edible, including the stems and seeds. It has a fresh, sweet, lemon and nutty flavour that brings life to dishes.



Mexican Fish

with Coriander Rice Salad

Fish fillets coated in Mexican spice mix and served over brown basmati rice tossed with charred corn and a lime and coriander dressing, finished with slices of red chilli.



30 minutes



2 servings



Fish

Switch it up!

Add some natural yoghurt, sour cream or mayonnaise, or blended avocado to the dressing for a creamier consistency.

Per serve:	PROTEIN	TOTAL FAT	CARBOHYDRATES
	34g	8g	42g

FROM YOUR BOX

BROWN BASMATI RICE	150g
CORIANDER	1 packet
LIME	1
CORN COB	1
WHITE FISH FILLETS	1 packet
MEXICAN SPICE MIX	1 packet
RED CABBAGE	1/4
RED CHILLI	1
TOMATO	1

FROM YOUR PANTRY

oil for cooking, olive oil, salt, pepper, apple cider vinegar

KEY UTENSILS

large frypan, saucepan

NOTES

If desired, you can cook the corn cob on the BBQ to get a nice char flavour.



1. COOK THE RICE

Place **rice** in a saucepan and cover with **300ml water**. Cover with a lid and bring to a boil. Reduce to medium-low heat for 10-15 minutes. Remove from heat, stand for 5 minutes. Stir carefully with a fork.



2. MAKE THE DRESSING

Finely chop **coriander stems** (reserve leaves for garnish). **Zest lime and juice half** (wedge remaining). Add to a large bowl along with **1 tbsp vinegar, 2 tbsp olive oil, salt and pepper**. Whisk to combine.



3. CHAR THE CORN

Heat a frypan over medium-high heat with **oil** (see notes). Remove **corn kernels** from **cob**. Cook in pan over medium-high heat for 3-4 minutes, or until charred. Add **corn** to dressing bowl and keep pan over heat.



4. COOK THE FISH FILLETS

Coat **fish fillets** in **oil, Mexican spice mix, salt and pepper**. Add to pan and cook for 2-4 minutes each side until cooked through.



5. TOSS THE RICE

Finely slice **cabbage** and **chilli**, set aside. Dice **tomato**. Add to **dressing** bowl along with **cooked rice**. Toss to combine well. Season to taste with **salt and pepper**.



6. FINISH AND SERVE

Divide **cabbage** among plates. Top with **tossed rice** and **fish**. Garnish with **chilli slices** and **coriander leaves**.



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