



Product Spotlight: Cashews

Cashews contain more iron than any other nut. Their healthy, heart-friendly monounsaturated fats can help increase the good cholesterol in the blood.



Cashew Fish Stir Fry

with Brown Basmati Rice

This quick and easy stir-fry is packed with veggies and cashews tossed in a hoisin based sauce and served with pan-fried garlic white fish fillets.



25 minutes



4/6 servings



Fish

Spice it down!

To reduce the spice in this dish, remove the seeds from the chilli before slicing to serve. Alternatively, omit the chilli.

Per serve	PROTEIN	TOTAL FAT	CARBOHYDRATES
4/6 Person:	37g	15g	53g/58

FROM YOUR BOX

	4 PERSON	6 PERSON
BROWN BASMATI RICE	300g	300g + 150g
GINGER	1 piece	1 piece
HOISIN SAUCE	100ml	100ml + 50ml
GARLIC CLOVES	2	3
WHITE FISH FILLETS	2 packets	3 packets
SPRING ONIONS	1 bunch	2 bunches
RED CAPSICUM	1	2
BROCCOLI	1	2
CASHEWS	60g	2 x 60g
RED CHILLI	1	1

FROM YOUR PANTRY

oil for cooking, salt, pepper, cornflour, white wine vinegar

KEY UTENSILS

saucepan, large frypan

NOTES

You can use a teaspoon to peel your ginger easily; this will help to get in between and over any bumps!



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1. COOK THE RICE

Place **rice** in a saucepan, cover with **600ml 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.

6P – cover rice with 900ml water.



2. PREPARE THE SAUCE

Peel and grate **ginger** (see notes). Add to a bowl along with **hoisin sauce**, **1 crushed garlic clove**, **2 tsp cornflour**, **1 tbsp vinegar**, **1 cup water** and **pepper**. Whisk to combine.

6P – add grated ginger to a bowl along with hoisin sauce, 2 crushed garlic cloves, 3 tsp cornflour, 2 tbsp vinegar, 1 1/2 cup water and pepper.



3. COOK THE FISH FILLETS

Heat a large frypan over medium-high heat. Coat **fish** in **oil**, **salt**, **pepper** and **1 crushed garlic clove**. Add to pan and cook for 2–4 minutes each side. Remove from pan and keep pan over heat (see step 4).



4. STIR-FRY THE VEGETABLES

While the **fish** cooks, slice **spring onions** into 3cm pieces (reserve green tops for garnish). Slice **capsicum** and cut **broccoli** into florets.

Add **vegetables** to reserved pan and stir-fry for 3 minutes.



5. ADD SAUCE & CASHEWS

Stir in **sauce** to pan. Cook for a further 2 minutes to warm through. Roughly chop and add **cashews**.



6. FINISH AND SERVE

Thinly slice **chilli**.

Divide **rice** among plates. Serve with **cashew stir-fry**, pan-sauces and **fish fillets**. Garnish with reserved **spring onion green tops** and **chilli**.

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