

**Product Spotlight:  
Alfalfa Sprouts**

Sprouts contain concentrated amounts of vitamins and minerals like calcium, vitamin K, and vitamin C! Any leftovers make great sandwich fillings!



## Greek Fish Parcels

### with Roast Potatoes

White fish fillets and Greek vegetables baked in parcels and served with oregano-roasted potatoes and fresh alfalfa sprouts.



35 minutes



4/6 servings



Fish

## Skip it!

*Instead of making parcels, pan-fry the fish fillets and add vegetables to the oven tray to roast or sauté in a frypan.*

Per serve	PROTEIN	TOTAL FAT	CARBOHYDRATES
4/6 Person:	35g	3g	40g

## FROM YOUR BOX

	4 PERSON	6 PERSON
MEDIUM POTATOES	800g	1.2kg
SHALLOT	1	2
CHERRY TOMATOES	200g	2 x 200g
YELLOW CAPSICUM	1	2
OCEANIC SEASONING	1 sachet	1 sachet
WHITE FISH FILLETS	2 packets	3 packets
PARSLEY	1 packet	1 packet
LEMON	1	1
ALFALFA SPROUTS	1 punnet	1 punnet

## FROM YOUR PANTRY

oil for cooking, olive oil, salt, pepper, dried oregano, baking paper, balsamic vinegar

## KEY UTENSILS

2 oven trays

## NOTES

Add mint, oregano, or dill to the dressing if desired.

Add crumbled feta cheese or grated parmesan to the finished dish for extra flavour!



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### 1. ROAST THE POTATOES

Set oven to 220°C.

Slice **potatoes** and toss on a lined oven tray with **oil**, **1 tbsp oregano**, **salt and pepper**. Roast in oven for 25 minutes, or until golden.



### 4. PREPARE THE DRESSING

Finley chop **parsley leaves** and tender stems (see notes). Add to a bowl with **zest and juice of lemon**, **2 tbsp olive oil**, **1 tbsp water**, **salt and pepper**. Mix to combine.

6P – use 3 tbsp olive oil.



### 2. PREPARE THE PARCELS

Slice **shallot**. Halve **tomatoes** and dice **capsicum**. Place 4 large sheets of **baking paper** on bench and add even amounts of shallot, tomato and capsicum. Coat **fish** with even amounts of **oceanic seasoning**. Add to parcels and drizzle each with **2–3 tsp vinegar** and **2–3 tsp olive oil**.

6P – use 6 sheets to make 6 parcels.



### 5. FINISH AND SERVE

Divide **roasted potatoes** among plates. Serve with **parcels**. Drizzle **parsley dressing** over parcels and serve with **alfalfa sprouts** (see notes).



### 3. BAKE THE PARCELS

To wrap parcels, bring the long sides of paper together, fold over and tuck the short sides underneath to seal. Bake on an oven tray for 15–20 minutes until fish fillets are cooked through.

**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 **0448 042 515** or send an email to **hello@dinnertwist.com.au**

