




Product Spotlight: Green Tea


Rich in antioxidant, anti-carcinogen and anti-inflammatory properties. Green Tea may help to maintain the health of arteries and assist with concentration.



Green Tea Salmon With Sesame Lime Potatoes

Salmon fillets cooked in green tea leaves, served with baby potatoes, tossed in a lime dressing with fresh green vegetables, sesame seeds and chilli.

 30 minutes

 4 servings

 Fish

Switch it up!
Instead of boiling your potatoes, roast them in the oven. Set the oven to 220°C. Halve the potatoes, toss in oil, salt and pepper. Roast on a lined oven tray for 20-25 minutes until golden and crispy.

Per serve:	PROTEIN	TOTAL FAT	CARBOHYDRATES
	40g	12g	33g

FROM YOUR BOX

BABY POTATOES	800g
LIME	1
GARLIC CLOVE	1
LEBANESE CUCUMBER	1
SNOW PEAS	150g
ASIAN GREENS	1 bunch
GREEN TEA BAGS	2
SALMON FILLETS	2 packets
SESAME SEEDS	1 packet
RED CHILLI	1

FROM YOUR PANTRY

oil for cooking, olive oil, salt, pepper, sugar (or sweetener of choice)

KEY UTENSILS

large frypan, saucepan

NOTES

For a milder chilli, remove the seeds before slicing.



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1. COOK THE POTATOES

Halve potatoes and add to saucepan. Cover with water and bring to a boil. Simmer for 10 minutes until tender. Drain potatoes.



2. MAKE THE DRESSING

Whisk together lime zest and juice with crushed garlic, **1/3 cup olive oil**, **1 tsp sugar, salt and pepper**.



3. PREPARE THE VEGETABLES

Halve, deseed and slice cucumber. Trim and thinly slice snow peas and Asian greens. Set aside.



4. COOK THE SALMON

Heat a frypan over medium-high heat with **oil**. Sprinkle contents of tea bags onto a plate. Season with **salt and pepper**. Roll salmon fillets in green tea mixture. Cook for 3-4 minutes each side until cooked through.



5. TOSS THE POTATOES

Toss potatoes, prepared vegetables, sesame seeds and half dressing until well coated.



6. FINISH AND SERVE

Thinly slice chilli (see notes). Divide tossed vegetables among shallow bowls and flake salmon on top. Drizzle over remaining dressing and garnish with sliced chilli (to taste).

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**

