



Product Spotlight: Lemon

Lemons are a good source of vitamin C, magnesium and potassium – minerals and antioxidants that give you better hair and skin, plus stronger nails!



Lemon Fish Parcel with Dressed Brown Rice

Lemon and oregano fish parcel cooked with vegetables, served with brown rice and spinach tossed in a balsamic dressing.



35 minutes



4 servings



Fish

Switch it up!

Instead of making the fish parcels, you can grill the fish fillets and lemon slices directly on the BBQ for a smokey flavour.

Per serve: **PROTEIN** 26g **TOTAL FAT** 9g **CARBOHYDRATES** 31g

FROM YOUR BOX

BROWN RICE	300g
RED ONION	1
TOMATOES	2
WHITE FISH FILLETS	2 packets
LEMON	1
BABY SPINACH	120g
RED CHILLI	1

FROM YOUR PANTRY

olive oil, butter, salt, pepper, dried oregano, balsamic vinegar, baking paper

KEY UTENSILS

oven dish, saucepan

NOTES

You can cook the parcel on the BBQ instead of in the oven. Wrap a layer of foil around the parcel to prevent it from splitting.

We used a 20 x 25cm oven dish.

Spoon any cooking juices from the parcel over the finished dish.



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1. COOK THE RICE

Set oven to 220°C (see notes).

Place rice in a saucepan and cover with water. Bring to a boil and simmer for 20 minutes, or until tender. Drain and rinse.



4. MAKE THE DRESSING

In a bowl whisk together **2 tsp dried oregano, 2 tbsp balsamic vinegar, 2 tbsp olive oil, salt and pepper.**



2. PREPARE THE VEGGIES

Tear a large sheet of **baking paper** and lay it in an oven dish (large enough so that there is plenty of overhang to fold the parcel, see notes). Wedge onion and chop tomatoes. Toss on paper with **2 tsp dried oregano, salt and pepper.**



5. TOSS THE RICE

Toss baby spinach through cooked rice along with the dressing.



3. BAKE THE PARCEL

Coat fish with **salt and pepper** and lay on top of vegetables. Slice lemon and place over fish along with **2 tbsp butter** (or olive oil). Fold in edges of baking paper to seal into a parcel. Bake for 20–25 minutes or until fish is cooked through.



6. FINISH AND SERVE

Slice chilli.

Divide tossed rice among plates. Serve with fish (see notes) and vegetables. Garnish with chilli slices.

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**

