



Product Spotlight: Quinoa

Quinoa is a superfood seed; cooked like rice. It is mineral-rich, gluten-free and classed as a complete protein because it has all nine essential amino acids. Protein plays a crucial role in our bodies, and amino acids are its building blocks.



Spanish Fish Stew with Mixed Organic Quinoa

A warming stew of white fish fillets, flavoured with custom-blend Spanish spice mix with chopped tomatoes, capsicum and kale leaves, served over mixed organic quinoa with fresh parsley.

 25 minutes

 4 servings

 Fish

Spice it up!

Add a pinch of chilli flakes or smoked paprika for extra warmth, or stir through olives or green beans with the fish for a twist on Spanish coastal cooking.

Per serve: **PROTEIN** 34g **TOTAL FAT** 5g **CARBOHYDRATES** 38g

FROM YOUR BOX

MIXED ORGANIC QUINOA	200g
BROWN ONION	1
RED CAPSICUM	1
PARSLEY	1 packet
KALE LEAVES	6
SPANISH SPICE MIX	1 packet
WHITE FISH FILLETS	2 packets
CHOPPED TOMATOES	400g

FROM YOUR PANTRY

oil for cooking, salt, pepper, stock cube of choice, balsamic vinegar

KEY UTENSILS

large frypan, saucepan

NOTES

Rinse fish under cold running water before adding to stew



1. COOK THE QUINOA

Place **quinoa** in a saucepan and cover with plenty of water. Bring to a boil and simmer for 10–15 minutes or until tender. Drain and rinse. Drain quinoa for a minimum of 5 minutes or press down in a sieve to squeeze out excess liquid.



2. PREPARE THE INGREDIENTS

Dice **onion** and **capsicum**. Finely chop **parsley** stems and set leaves aside for garnish. Roughly chop **kale leaves**.



3. SAUTÉ THE VEGETABLES

Heat a large frypan over medium–high heat with **oil**. Add onion, parsley stems and capsicum and sauté for 5 minutes. Add **spice mix** and cook for a further 1 minute.



4. SIMMER THE STEW

Add **chopped tomatoes**, **1 1/2 tins water** (600ml) and **1 tbsp vinegar**. Crumble in **stock cube**. Stir to combine and simmer, semi-cover, for 10 minutes.



5. ADD THE FISH & KALE

Cut **fish** into chunks (see notes). Add to stew along with kale. Simmer for further 3–5 minutes until fish is cooked through. Season to taste with **salt and pepper**.



6. FINISH AND SERVE

Divide quinoa among shallow bowls. Top with fish stew and garnish with parsley leaves.



Scan the QR code to submit a Google review!

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**

