



Mexican Fish

with Coriander Rice Salad

Fish fillets coated in Mexican spice mix and served over brown basmati rice tossed with charred corn and a lime and coriander dressing, finished with slices of red chilli.



30 minutes



4/6 servings



Fish

Switch it up!

Add some natural yoghurt, sour cream or mayonnaise, or blended avocado to the dressing for a creamier consistency.

Per serve : PROTEIN TOTAL FAT CARBOHYDRATES
34g 9g 43g

FROM YOUR BOX

	4 PERSON	6 PERSON
BROWN BASMATI RICE	300g	300g + 150g
CORIANDER	1 packet	2 packets
LIME	1	2
CORN COBS	2	3
WHITE FISH FILLETS	2 packets	3 packets
MEXICAN SPICE MIX	1 packet	2 packets
RED CABBAGE	1/4	1/2
RED CHILLI	1	1
TOMATOES	2	3

FROM YOUR PANTRY

oil for cooking, olive oil, salt, pepper, apple cider vinegar

KEY UTENSILS

large frypan, saucepan

NOTES

If desired, you can cook the corn cobs on the BBQ to get a nice char flavour.



1. COOK THE RICE

Place **rice** in a saucepan and 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. MAKE THE DRESSING

Finely chop **coriander stems** (reserve leaves for garnish). **Zest lime and juice half** (wedge remaining). Add to a large bowl with **2 tbsp vinegar, 1/4 cup olive oil, salt and pepper**. Whisk to combine.

6P – Use zest and juice from 1 lime, 3 tbsp vinegar, 1/3 cup olive oil.



4. COOK THE FISH FILLETS

Coat **fish fillets** in **oil, Mexican spice mix, salt and pepper**. Add to pan and cook for 2-4 minutes each side until cooked through.

5. TOSS THE RICE

Finely slice **cabbage** and **chilli**, set aside. Dice **tomatoes**. Add to **dressing bowl** along with **cooked rice**. Toss to combine well. Season to taste with **salt and pepper**.



6. FINISH AND SERVE

Divide **cabbage** among plates. Top with **tossed rice and fish**. Garnish with **chilli slices** and **coriander leaves**.

6P – cut remaining lime into wedges for serving.



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