



Product Spotlight: Cherry Tomatoes

Did you know tomato varieties are considered an everyday super-fruit? Naturally high in lycopene, they may protect your DNA from damage, which, in turn, helps prevent various cancers.



Peri Peri Fish with Grilled Vegetables

White fish fillets and vegetables grilled with custom-blend Peri Peri spice mix served over black rice with a zingy lime dressing.



30 minutes



2 servings



Fish

18 August 2023

Spice it up!

Add dried chilli flakes, fresh chilli or hot sauce into the lime dressing, or a pinch of chilli powder to the peri peri spice mix to spice up this dish!

Per serve:	PROTEIN	TOTAL FAT	CARBOHYDRATES
	33g	18g	78g

FROM YOUR BOX

BLACK RICE	150g
ZUCCHINI	1
CORN COB	1
CHERRY TOMATOES	200g
PERI PERI SPICE MIX*	1 packet
WHITE FISH FILLETS	1 packet
LIME	1

FROM YOUR PANTRY

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

KEY UTENSILS

BBQ griddle pan, frypan, saucepan

NOTES

*Peri peri spice mix: smoked paprika, ground coriander, dried oregano, brown sugar, ground onion powder and garlic powder.

Instead of grilling the vegetables, you can roast or pan-fry them.



1. COOK THE RICE

Place rice in a saucepan and cover with water. Bring to a boil and simmer for 15–20 minutes or until tender. Drain and rinse with cold water.



2. PREPARE THE VEGETABLES

Cut zucchini into angular pieces and cut corn into cobs. Toss in a large bowl along with cherry tomatoes, **oil**, 1/2 peri peri spice, **salt and pepper**.



3. GRILL THE VEGETABLES

Heat a BBQ or griddle pan (see notes) over medium-high heat with **oil**. Add vegetables and cook for 6 minutes, turning occasionally, until vegetables are tender.



4. COOK THE FISH FILLETS

Heat a large frypan over medium-high heat. Coat fish with **oil**, remaining peri peri spice mix, **salt and pepper**. Add to pan and cook for 2–4 minutes each side.



5. MAKE THE LIME DRESSING

While fish cooks, zest and juice lime. Add to a bowl with **2 tbsp olive oil**, **1–2 tsp maple syrup**, **3/4 tbsp vinegar**, **3/4 tbsp water**, **salt and pepper**. Mix to combine.



6. FINISH AND SERVE

Divide rice among shallow bowls. Top with grilled vegetables and fish. Serve with lime dressing.



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**

