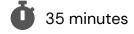




Moroccan Fish

with Roast Pumpkin & Pearl Couscous

A vibrant mix of herb roast pumpkin tossed with pearl couscous, orange, mint and flavourful harissa dressing, served alongside spiced white fish fillets. This dish is packed with fresh flavour!





2 servings



Fish

Add some extras!

You can add some feta cheese or toasted almonds to garnish this dish. The pumpkin is also delicious roasted with some cumin seeds or honey if you want to switch up the flavours.

FROM YOUR BOX

| BUTTERNUT PUMPKIN | 1 |
|--------------------|-----------------|
| SHALLOT | 1 |
| PEARL COUSCOUS | 150g |
| ORANGE | 1 |
| MINT | 1 packet |
| SUGAR SNAP PEAS | 1 packet (150g) |
| WHITE FISH FILLETS | 1 packet |
| HARISSA PASTE | 1 sachet |
| | |

FROM YOUR PANTRY

oil for cooking, olive oil, salt, pepper, ground coriander, red wine vinegar, dried thyme

KEY UTENSILS

oven tray, frypan, saucepan

NOTES

You can use the whole pumpkin to make an extra serve if preferred.

For extra flavour you can zest 1/2 the orange and toss it through the couscous in step 5.

No gluten option – couscous is replaced with 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, rinse and press down in sieve to squeeze out excess liquid.



1. ROAST THE PUMPKIN

Set oven to 220°C.

Dice 1/2 pumpkin (2-3cm) and slice shallot (see notes). Toss on a lined oven tray with 1 tsp dried thyme, oil, salt and pepper. Roast for 20-25 minutes or until cooked through.



2. COOK THE COUSCOUS

Bring a saucepan with water to a boil. Add pearl couscous and cook for 8 minutes or until tender but still firm. Drain and rinse.



3. PREPARE THE COMPONENTS

Peel and dice orange (see notes), slice mint leaves. Trim and halve sugar snap peas. Add to a large salad bowl.



4. COOK THE FISH

Coat fish with 11/2 tsp ground coriander, oil, salt and pepper. Heat a frypan over medium-high heat. Cook fish for 3-4 minutes each side.



5. TOSS THE COUSCOUS

Whisk together harissa paste, 1 tbsp vinegar and 1/2 tbsp olive oil. Toss with couscous, fresh components, roast pumpkin and shallot. Season with salt and pepper to taste.



6. FINISH AND SERVE

Divide pumpkin and couscous among shallow bowls. Serve with fish.

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



