



Product Spotlight: Pepe Saya Butter

Pepe Saya Buttery was started in 2010, with the dream of making a beautiful tasting Australian cultured butter and creating a shift towards using local butter. Their butter is batch churned from single origin cream, creating a natural and less processed product.



Ocean Trout with Olive Butter with Roast Potatoes

Potatoes roasted to crispy perfection, served with lemon zest green beans, fresh watercress and skin-on ocean trout with the most delectable kalamata olive butter.



30 minutes



2 servings



Fish

Potato Perfection!

For perfect crispy roasted potatoes, boil chopped potatoes until tender. Drain well and allow to steam off for 5 minutes, then roast until golden and crispy!

Per serve:	PROTEIN	TOTAL FAT	CARBOHYDRATES
	40g	48g	74g

FROM YOUR BOX

BUTTER	2 pieces
MEDIUM POTATOES	3
KALAMATA OLIVES	1 packet
GARLIC	1 clove
GREEN BEANS	150g
LEMON	1
OCEAN TROUT	1 packet
WATERCRESS	1 sleeve

FROM YOUR PANTRY

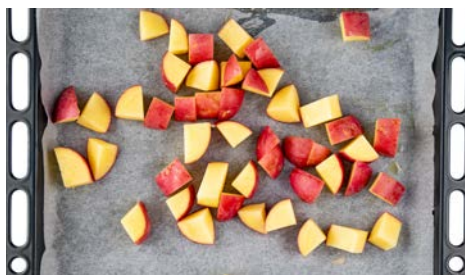
oil for cooking, salt, pepper

KEY UTENSILS

large frypan, oven tray

NOTES

Halve or third green beans if desired.



1. ROAST THE POTATOES

Set oven to 220°C and bring butter up to room temperature.

Roughly chop potatoes and toss on a lined oven tray with **oil, salt and pepper**. Roast for 25 minutes, or until golden.



4. COOK THE TROUT

Coat trout in **salt and pepper**. Reheat reserved pan over medium-high heat. Add trout skin-side down and cook for 3-4 minutes until crisp. Flip and cook for 1-2 minutes on other side until cooked to your liking.



2. MAKE THE OLIVE BUTTER

Finely chop olives and add to a bowl along with crushed garlic and butter. Season with **pepper** and mix to combine.



3. COOK THE GREEN BEANS

Trim beans (see notes) and zest lemon. Heat a large frypan over medium-high heat with **oil**. Add beans and lemon zest to pan. Cook for 2-3 minutes until tender. Remove from pan (reserve pan) and season to taste with **salt and pepper**.



5. FINISH AND SERVE

Trim watercress and wedge lemon.

Divide roasted potatoes, watercress and green beans among plates.



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**

