



DINNER TWIST
LOCAL, HEALTHY, DELIVERED



Product Spotlight: Nectarines

Eating nectarines is a healthy way to include vitamins and minerals in your diet. Choose a firm nectarine for a nutritious snack, or serve them sliced with a drizzle of honey for a nutrient-packed dessert!



S4

Spiced Fish

with Summer Pearl Couscous

Honey mustard dressed pearl couscous with sweet nectarines, crisp celery, roast capsicum strips and mesclun leaves, served with spiced fish fillets and finished with walnuts.



20 minutes



4 servings



Fish

16 December 2022

Make a side dish!

The pearl couscous salad makes a delicious side dish, perfect for picnics or a BBQ! Add some feta cheese or grilled halloumi to bulk it out.

Per serve:	PROTEIN	TOTAL FAT	CARBOHYDRATES
	32g	18g	67g

FROM YOUR BOX

PEARL COUSCOUS	300g
HONEY SHOT	1
NECTARINES	2
CELERY STICKS	2
CAPSICUM STRIPS	1 tub
MESCLUN LEAVES	1 bag (60g)
WALNUTS	1 packet
WHITE FISH FILLETS	2 packets

FROM YOUR PANTRY

oil for cooking, olive oil, salt, pepper, seeded mustard, red wine vinegar, ground coriander

KEY UTENSILS

large frypan, saucepan

NOTES

You can use ground cumin, sweet paprika or a dried herb of choice to coat the fish if preferred.

No gluten option – pearl couscous is replaced with GF pasta. Cook pasta in boiling water according to packet instructions or until al dente.



1. 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 in cold water.



2. PREPARE THE DRESSING

Whisk together honey, **1 tbsp seeded mustard**, **1 tbsp vinegar** and **2 tbsp olive oil** in a bowl. Set aside.



3. PREPARE THE SALAD

Slice nectarines and celery. Drain capsicum strips. Set aside in a large bowl with mesclun leaves.



4. TOAST THE WALNUTS

Chop walnuts and add to a dry frypan over medium-high heat. Toast for 2-3 minutes until golden. Set aside and keep pan on heat.



5. COOK THE FISH

Coat fish fillets with **1/2 tbsp ground coriander**, **oil**, **salt** and **pepper** (see notes). Cook in pan for 3-4 minutes each side or until cooked through.



6. FINISH AND SERVE

Toss salad with pearl couscous and dressing. Serve alongside fish and garnish with walnuts.

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**

