

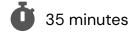


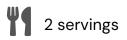


# Vietnamese Turmeric Fish

# with Vermicelli Noodles

This twist on Vietnamese turmeric fish offers a flavourful and nutritious option for a weeknight meal. Easily customisable to suit your taste preferences, it features a lovely blend of dill, peanuts, and chilli for added zest.







# Make a laksa!

For a warmer dish, you can transform this to a laksa, using coconut milk, water and a store-bought laksa paste. Serve with noodles and top with fish and garnish ingredients.

PROTEIN TOTAL FAT CARBOHYDRATES

32g

26g

86g

#### FROM YOUR BOX

GARLIC CLOVES	1
GINGER	1 piece
RED CHILLI	1
LIME	1
DILL	1 packet
ROASTED PEANUTS	60g
WHITE FISH FILLETS	1 packet
RICE VERMICELLI NOODLES	150g
GAILAN	1 bunch
SPRING ONIONS	1 bunch

#### FROM YOUR PANTRY

sesame oil (or other, see notes), pepper, fish (or soy) sauce, brown sugar (or other), ground turmeric

## **KEY UTENSILS**

large frypan, saucepan

#### **NOTES**

We used sesame oil for added flavour but you can use any neutral oil of choice.

Drain and rinse noodles well with cold water to stop the cooking process. You may need to refresh in some water again before serving.





# 1. PREPARE SAUCE & GARNISH

Crush garlic and grate ginger to yield 1/2 tbsp. Finely chop 1/3 chilli, zest and juice 1/2 lime. Combine in a bowl with 2 tbsp fish sauce, 1 1/2 tbsp sugar, pepper and 1/3 cup water.

Chop dill and peanuts, wedge 1/2 lime and slice remaining chilli. Keep separate.



# 4. STIR-FRY THE GAI LAN

Trim, rinse and roughly chop the Gai lan (use to taste). Heat a large frypan with oil over medium-high heat. Add greens and stir-fry for 5 minutes or until softened to your liking. Add a splash of fish sauce and season with pepper. Transfer to a serving bowl and keep pan over heat.



# 2. MARINATE THE FISH

Bring a saucepan of water to the boil.

Place 2 tbsp of the sauce in a shallow bowl and add 1/2 tsp ground turmeric. Combine well. Rinse fish and cut into large chunks. Toss into marinade to coat.



## 3. COOK THE NOODLES

Add noodles to the boiling water and cook for 10 minutes or until cooked al dente. Drain and rinse in cold water (see notes).



# 5. COOK THE FISH

Slice spring onions into 3cm lengths. Add to pan with **2 tbsp oil.** Cook for 2 minutes until slightly softened. Add the fish and marinade and cook for 2-3 minutes on each side or until cooked through.



# 6. FINISH AND SERVE

Assemble shallow bowls with noodles, Gai lan and fish. Garnish to taste with dill, peanuts, chilli and a lime wedge. Finish with a drizzle of sauce over the top.

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



