**Product Spotlight:
Lime**

Did you know? Seedless limes are classified as a parthenocarpic fruit, meaning the flowers don't require pollen to make fruit. Though some fruits are bred to have no seeds, seedless limes grow naturally!

A2 # Brazilian Fish Bake

White fish fillets baked in coconut milk with lime juice and paprika, served with fluffy basmati rice.

Switch it up!

You can use the coconut milk and rice to make coconut rice instead! Pan cook the fish and serve with a fresh chopped salsa using the vegetables and coriander.

🕑 30 minutes   🍴 2 servings   🐟 Fish

3 June 2022

FROM YOUR BOX

WHITE FISH FILLETS	1 packet
LIME	1
GREEN CAPSICUM	1
SHALLOT	1
TOMATO	1
COCONUT MILK	400ml
BASMATI RICE	150g
CORIANDER	1 packet

FROM YOUR PANTRY

salt, pepper, ground paprika

KEY UTENSILS

oven dish, saucepan with lid

NOTES

Rinse and pat fish dry before using.

You can use foil or an oven tray to cover the dish.

1. PREPARE THE FISH

Set oven to 220°C.

Cut fish into bite-sized pieces (see notes). Toss in a bowl with lime zest and juice from 1/2 lime (wedge remaining), **1/2 tsp paprika**, **salt and pepper.**

2. PREPARE THE VEGETABLES

Slice capsicum, shallot and tomato. Arrange in an oven dish.

3. BAKE VEGETABLES AND FISH

Transfer fish and any lime juice from bowl to oven dish. Pour over coconut milk and sprinkle with **1 tsp paprika**. Cover dish and bake for 10 minutes (see notes).

4. COOK THE RICE

Place rice in a saucepan, cover with x 1.5 amount of water. Cover with a lid, cook on lowest heat for 10-15 minutes. Remove from heat, stand for 5 minutes. Stir carefully with a fork.

5. FINISH THE BAKE

Uncover oven dish and bake for a further 10 minutes, or until fish is cooked through.

6. FINISH AND SERVE

Divide rice between bowls, spoon traybake with sauces on top. Garnish with chopped coriander and serve with lime wedges.

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**