



DINNER TWIST
LOCAL, HEALTHY, DELIVERED



PRODUCT SPOTLIGHT: ROZA'S TARTARE SAUCE

Roza's gourmet sauces are Australian-made and so tasty we can't get enough! The tartare sauce in this meal is made with a classic mayonnaise base and blended with fresh tarragon, chervil, French shallots & cornichons.



1. FISH BURGERS

WITH TARTARE SAUCE

 20 Minutes

 2 Servings

Even though autumn has arrived, you can still enjoy this summery dish! Fresh WA fish, tangy tartare sauce and crunchy veggies served in a satisfying Turkish roll.

FROM YOUR BOX

PARSLEY	1/2 bunch *
COLESLAW	1 bag (200g)
TOMATO	1
CONTINENTAL CUCUMBER	1/2 *
WHITE FISH FILLETS	1 packet
TURKISH ROLLS	2-pack
TARTARE SAUCE	1 tub (100g)

* Ingredient also used in another recipe

FROM YOUR PANTRY

olive + oil/butter for cooking, salt, pepper, lemon pepper, vinegar of choice

KEY UTENSILS

frypan

NOTES

If you prefer, dress the coleslaw with the tartare sauce instead of oil & vinegar.

If you don't have lemon pepper, simply use pepper, and add a little lemon zest if you have.

No fish option - white fish fillets are replaced with chicken schnitzels. Increase cooking time to 4-5 minutes on each side or until cooked through.

No gluten option - bread rolls are replaced with GF rolls.



1. TOSS THE COLESLAW

Set oven to 180°C (optional for step 4).

Finely chop parsley. Mix in a bowl with coleslaw, **1 tbsp olive oil, 1/2 tbsp vinegar, salt and pepper** (see notes).



2. PREPARE THE FRESH INGREDIENTS

Slice tomato and cucumber. Arrange on a plate.



3. COOK THE FISH

Heat a frypan with **oil/butter** over medium-high heat. Rub fish with **oil, 1 tsp lemon pepper** (see notes) **and salt**. Cook for 3-4 minutes each side or until cooked through.



4. TOAST THE ROLLS (OPTIONAL)

Cut rolls in half and toast for 2-3 minutes, or until crispy.



5. FINISH AND PLATE

Spread tartare sauce onto rolls. Construct burgers with fish, coleslaw and fresh ingredients. Serve with any remaining sauce for dipping.