

Asian Style Fish with Coriander Salad

Serves: 1
Prep time: 6 Minutes
Cooking time: 15 Minutes

Ingredients:

- 1 (100g-120g) white fish fillet
- ½ tablespoon melted butter
- 1 tablespoon lime juice
- ⅓ cup bean sprouts
- ¼ cup fresh coriander leaves, roughly chopped
- 1 green shallot, thinly sliced
- 1-2 finely sliced kaffir lime leaves
- ½ thinly sliced red chilli ***optional**
- wedge of lime

Sauce:

- 2 teaspoon hoisin sauce
- ½ tablespoon soy sauce
- 1 teaspoon fresh ginger

Method:

- **Preheat the oven 180°C**
- Place the fish onto a paper lined tray and top with the melted butter and lime juice
- Bake the fish in preheated oven for 12-15 minutes or until fish is cooked through (this will depend on the thickness of the fish fillet) When cooked place onto a serving plate
- **Meanwhile:** Mix together the bean sprouts, coriander, green shallot, ***chilli** and kaffir lime leaf
- Combine the sauce ingredients and pour over the fish
- Arrange the salad on top of the fish
- **Serve with a wedge of lime. Enjoy!**



Asian style fish is such a quick and flavoursome way of cooking. The aromatic flavours in this dish are no exception. Do yourself a favour and just try it for yourself.

Enjoy!