

# DINNERLY



## Speedy Dukkah Barramundi with Creamy Ranch Potato Salad



20 minutes



2 Servings

Five easy steps, minimal pans and prep... we cut the fluff but not the flavour in our speedy recipes. In just 20 minutes, you'll have this masterpiece on the table and be crowned in glory too!



### WHAT WE SEND

- 300g chat potatoes
- 2 barramundi fillets <sup>2</sup>
- 10g dukkah <sup>1,4</sup>
- 50g yoghurt ranch dressing <sup>3</sup>
- 20g sunflower seeds
- 50g mixed salad leaves

### WHAT YOU NEED

- 1½ tbs olive oil
- 2 tsp white wine vinegar <sup>5</sup>

### TOOLS

- medium saucepan
- paper towel
- small frypan with lid

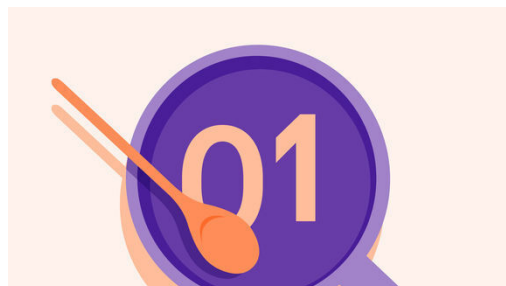
Our veggies come straight from the farm, so please wash them before cooking.

### ALLERGENS

Almond (1), Fish (2), Milk (3), Sesame (4), Sulphites (5). May contain traces of other allergens.

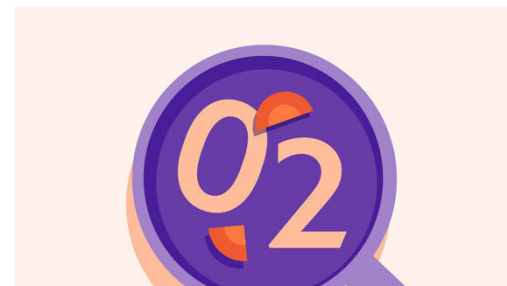
### NUTRITION PER SERVING

Energy 520kcal, Fat 29.1g, Carbs 26.9g, Protein 37.0g



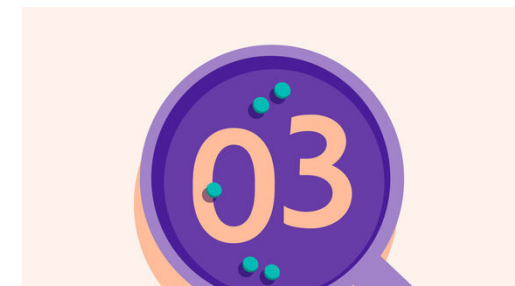
#### 1. Cook potatoes

Halve the **unpeeled potatoes**, quartering any large ones. Put in a medium saucepan, cover with cold salted water and bring to the boil. Reduce the heat to medium and cook for 10-12 mins until tender. Drain.



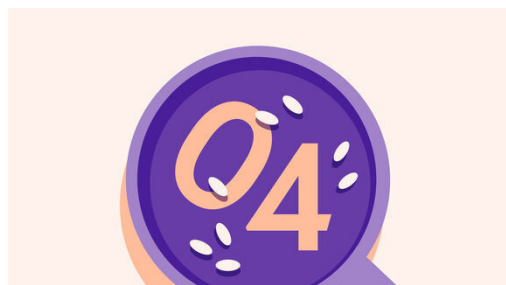
#### 2. Cook fish

Meanwhile, pat the **fish** dry with paper towel, rub with **olive oil** and season with **salt and pepper**. Heat a small frypan over medium-high heat until hot. Cook the fish, skin-side down, covered, for 3 mins. Turn and cook, uncovered, for 4 mins or until cooked through (see Kitchen 101). Scatter over **2 tsp dukkah** and turn to coat. Remove from the pan.



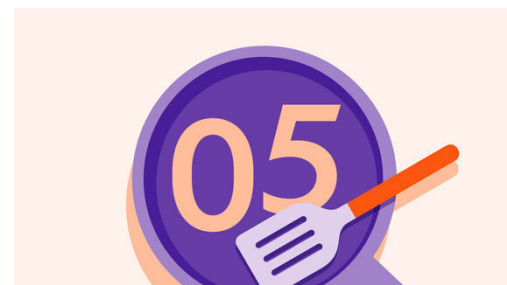
#### 3. Make potato salad

Combine the **ranch dressing**, **1 tsp white wine vinegar** and **1 tsp water** in a large bowl and season with **salt and pepper**. Add the **potato** and **half the sunflower seeds** and toss to coat.



#### 4. Dress salad leaves

Combine **2 tsp olive oil** and **1 tsp white wine vinegar** in a large bowl and season with **salt and pepper**. Add the **salad leaves** and toss to coat.



#### 5. Serve up

Divide the **fish**, **potato salad** and **salad leaves** among plates. Scatter with the **remaining dukkah** and **remaining sunflower seeds**. Enjoy!



#### 6. Kitchen 101

Cooking times may vary depending on thickness of fillets. To check if your fish is cooked through, simply use a fork or the tip of a knife to take a peek inside the thickest part of the fish; if it comes apart easily, the fish is cooked.