



UCCOOK

Swordfish & Potato Dauphinoise

with Danish-style feta & a carrot salad

Hands-on Time: 40 minutes

Overall Time: 65 minutes

Fan Faves: Serves 3 & 4

Chef: Morgan Otten

Wine Pairing: Painted Wolf Wines | The Pack Viognier

Nutritional Info	Per 100g	Per Portion
Energy	429kJ	2394kJ
Energy	103kcal	573kcal
Protein	7.6g	42.6g
Carbs	11g	59g
of which sugars	1.8g	9.9g
Fibre	1.7g	9.5g
Fat	3.4g	19g
of which saturated	1.3g	7.1g
Sodium	122mg	679mg

Allergens: Fish, Gluten, Wheat, Cow's Milk, Allium

Spice Level: None

Eat Within 1 Day

Ingredients & Prep Actions:

Serves 3	[Serves 4]	
15ml	20ml	NOMU Seafood Rub
8g	10g	Fresh Chives <i>rinse & finely chop</i>
60g	80g	Danish-style Feta <i>drain & crumble</i>
360g	480g	Carrot <i>rinse, trim, peel & cut into wedges</i>
8ml	10ml	Dried Thyme
15g	20g	Crispy Onion Bits
2	2	Garlic Cloves <i>peel & grate</i>
3	4	Swordfish Fillets
15ml	20ml	Cornflour
30ml	40ml	Lemon Juice
600g	800g	Potato <i>rinse, peel (optional) & cut into thin rounds</i>
90ml	125ml	Low Fat UHT Milk

From Your Kitchen

Oil (cooking, olive or coconut)
Water
Paper Towel
Butter
Seasoning (salt & pepper)

1. SOME PREP Preheat the oven to 200°C. Place a pan over medium heat with a drizzle of oil. When hot, add the garlic, thyme, and the flour. Fry until fragrant, 1-2 minutes (shifting constantly). Pour in the milk and 180ml [240ml] of water. Mix until combined and remove from the heat.

2. FANCY TATERS Lightly grease a small roasting dish and layer the potato in the tray. Pour over the garlic-milk mixture and season. Alternatively, create small stacks with the potato. Place in the oven and roast until cooked through and golden, 40-45 minutes. In the final 5 minutes, turn the oven onto the grill setting or the highest temperature.

3. CRISPY CARROTS Spread the carrot on a roasting tray. Coat in oil and season. Roast in the hot oven until golden, 25-30 minutes (shifting halfway). Alternatively, air fry at 200°C until crispy, 25-30 minutes (shifting halfway).

4. EN GARDE! When the potato has 10-15 minutes remaining, pat the swordfish dry with paper towel. Return the pan to medium-high heat with a drizzle of oil. When hot, fry the fish until golden and cooked through, 2-3 minutes per side (depending on the thickness of the fish fillet). In the final minute, baste with a knob of butter, the NOMU rub and the lemon juice (to taste). Remove from the pan and season.

5. SENSATIONAL SIDE When the carrots are done, toss through the feta, chives and the crispy onion bits. Set aside.

6. BON APPÉTIT Plate up the creamy potato dauphinoise (leaving behind any excess sauce). Side with the lemony swordfish and the carrot feta salad. Good job, Chef!