

UCOOK

Yellowtail & Creamy Mash

with a charred corn & cucumber salad

This dish features a Cape Malay spiced & butter-basted yellowtail fillet served on top of silky potato mash, sided with a cucumber & charred corn salad. Garnished with toasted almonds and a squeeze of lemon juice. Perfection!

Hands-on Time: 25 minutes

Overall Time: 40 minutes

Serves: 2 People

Chef: Megan Bure

Adventurous Foodie

Paardenkloof Wines | Paardenkloof "The Bend in the Road" Sauvignon Blanc

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Ingredients & Prep

400g	Potato <i>rinse, peel & cut into bite-sized pieces</i>
20g	Almonds <i>roughly chop</i>
100g	Corn
80ml	Mayo
10ml	Medium Curry Powder
30ml	Lemon Juice
40g	Salad Leaves <i>rinse & roughly shred</i>
100g	Cucumber <i>rinse & finely dice</i>
2	Yellowtail Fillets
10ml	Spice & All Things Nice Cape Bay Seasoning

From Your Kitchen

Oil (cooking, olive or coconut)
Salt & Pepper
Water
Milk (optional)
Paper Towel
Butter

1. MAKE THE MASH Place the potato pieces in a pot of salted water. Bring to a boil and cook until soft, 15-20 minutes. Drain and return to the pot. Add a knob of butter (optional) and a splash of water or milk (optional). Mash with a fork, season, and cover.

2. TOAST THE ALMONDS Place the chopped almonds in a pan over medium heat. Toast until golden brown, 2-4 minutes (shifting occasionally). Remove from the pan and set aside.

3. CHAR THE CORN Return the pan to medium-high heat with a drizzle of oil. When hot, fry the corn until lightly charred, 3-4 minutes (shifting occasionally). Remove from the pan and set aside.

4. DO THE DRIZZLE In a small bowl, combine the mayo, the curry powder (to taste), $\frac{1}{2}$ the lemon juice (to taste), and seasoning. Loosen with water in 5ml increments until drizzling consistency. Set aside.

5. FRESH SALAD In a salad bowl, toss together the shredded leaves, the diced cucumber, the charred corn, $\frac{1}{2}$ the toasted nuts, the remaining lemon juice (to taste), a drizzle of olive oil, and seasoning. Set aside.

6. FRY THE FISH Return the pan to medium-high heat with a drizzle of oil. Pat the yellowtail dry with paper towel. When hot, fry the fish until golden, 3-4 minutes per side. In the final minute, baste with a knob of butter and the Cape Bay spice. Remove from the pan, reserving any pan juices, and season.

7. TIME TO DINE Serve up the creamy mash and top with the golden yellowtail. Drizzle with any reserved pan juices and the curried mayo sauce. Side with the corn & cucumber salad and finish with sprinklings of the remaining nuts. Dive in, Chef!

Nutritional Information

Per 100g

Energy	571kJ
Energy	136kcal
Protein	8.5g
Carbs	11g
of which sugars	1.9g
Fibre	1.9g
Fat	6.6g
of which saturated	0.8g
Sodium	121mg

Allergens

Gluten, Wheat, Sulphites, Fish, Tree Nuts, Cow's Milk

Eat
Within
1 Day