



UCCOOK

Soy-baked Potato & Flaked Swordfish

with creamy sriracha mayo & spring onion

Hands-on Time: 30 minutes

Overall Time: 50 minutes

Calorie Conscious: Serves 3 & 4

Chef: Kate Gomba

Nutritional Info	Per 100g	Per Portion
Energy	437kJ	2039kJ
Energy	104kcal	488kcal
Protein	8.6g	40.1g
Carbs	9g	43g
of which sugars	1g	7g
Fibre	2g	7g
Fat	3.8g	17.9g
of which saturated	0.8g	3.5g
Sodium	172mg	803mg

Allergens: Sulphites, Fish, Cow's Milk, Soya, Allium

Spice Level: Mild

Eat Within 1 Day

Ingredients & Prep Actions:

Serves 3	[Serves 4]	
600g	800g	Potato <i>rinse</i>
15ml	20ml	Tamari Sauce
450g	600g	Line-caught Swordfish Fillet
7.5ml	10ml	NOMU Seafood Rub
150ml	200ml	Srirach Mayo <i>(37,5ml [50ml] Mayo, 90ml [120ml] Low Fat Cottage Cheese & 22,5ml [30ml] Sriracha Sauce)</i>
120g	160g	Green Leaves <i>rinse & finely shred</i>
2	2	Spring Onions <i>rinse, trim & finely slice</i>

From Your Kitchen

Cooking Spray (or oil of your choice)
Seasoning (salt & pepper)
Water
Paper Towel

- 1. SOY-BAKED POTATO** Preheat the oven to 220°C. Cut the potatoes in half lengthways and place on the tray – don't remove the skin! Coat in cooking spray or oil (optional), the tamari sauce, and turn cut-side down. Bake in the hot oven until the flesh is soft and the skin is crispy, 40-45 minutes. Alternatively, air fry at 200°C until crispy, 35-40 minutes (shifting halfway.)
- 2. FISH** When the roast has 10-15 minutes to go, place a pan over medium-high heat with a drizzle of oil or cooking spray. Pat the swordfish dry with paper towel. 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 30-60 seconds, spice with the NOMU rub. Remove from the pan and season.
- 3. SOME PREP** Using two forks, gently shred the swordfish and add to a bowl. Mix in the sriracha mayo, the green leaves, and ½ of the spring onion. Mix until combined and season.
- 4. DINNER IS READY** Dish the potatoes cut side up, top with the creamy sriracha fish mixture, and garnish with the remaining spring onion. Well done, Chef!