



## Seared Pesto Yellowtail

with roasted baby potato

**Hands-on Time:** 40 minutes

**Overall Time:** 45 minutes

**\*New Calorie Conscious:** Serves 3 & 4

**Chef:** Morgan Otten

Nutritional Info	Per 100g	Per Portion
Energy	481kJ 115kcal	2036kJ 487kcal
Protein	9.9g	41.8g
Carbs	9g	40g
of which sugars	2.2g	9.1g
Fibre	0.9g	3.9g
Fat	3.6g	15.2g
of which saturated	0.7g	3.2g
Sodium	133mg	563mg

**Allergens:** Sulphites, Egg, Fish, Tree Nuts, Cow's Milk, Allium

**Spice Level:** None



Eat Within 1 Day

## Ingredients & Prep Actions:

Serves 3

[Serves 4]

600g 800g Baby Potatoes  
*rinse & halve*

60g 80g Salad Leaves  
*rinse & roughly shred*

60g 80g Piquanté Peppers  
*drain*

30ml 40ml Lemon Juice

45ml 60ml Pesto Princess Basil Pesto

3 4 Line-caught Yellowtail Fillets

15ml 20ml NOMU Seafood Rub

**1. GOLDEN BABY POTATO** Preheat the oven to 200°C. Spread the baby potatoes on a roasting tray. Coat in cooking spray and season. Roast in the hot oven until crispy, 30-35 minutes (shifting halfway). Alternatively, air fry at 200°C until crispy, 20-25 minutes (shifting halfway).

**2. SALAD & PESTO** In a bowl, combine the green leaves, piquanté peppers, lemon juice, and seasoning. In a small bowl, loosen the pesto with warm water. Set aside.

**3. A TASTE OF THE CAPE** Place a pan over medium-high. Pat the fish dry with paper towel, coat in cooking spray, the NOMU rub and season. When hot, fry the fish until golden and cooked through, 2-3 minutes per side (depending on the thickness of the fish fillet). Remove from the pan and season.

**4. SEAFOOD SENSATION** Plate up the roasted baby potatoes. Side with the fresh salad and the fish drizzled with the pesto. Good job, Chef!

## From Your Kitchen

Seasoning (Salt & Pepper)

Water

Cooking Spray

Paper Towel