



UCCOOK

Tomato-caper Swordfish

with potato mash & pickled onion

Hands-on Time: 20 minutes

Overall Time: 35 minutes

Calorie Conscious: Serves 1 & 2

Chef: Morgan Otten

Nutritional Info

	Per 100g	Per Portion
Energy	332kj	2016kj
Energy	79kcal	482kcal
Protein	6.2g	37.7g
Carbs	9g	57g
of which sugars	2g	13g
Fibre	2g	9g
Fat	1.8g	10.9g
of which saturated	0.4g	2.6g
Sodium	126mg	768mg

Allergens: Sulphites, Fish, Allium

Spice Level: None

Eat Within 1 Day

Ingredients & Prep Actions:

Serves 1	[Serves 2]	
200g	400g	Potato <i>peel & cut into bite-sized pieces</i>
1	1	Onion <i>peel & roughly dice ½ [1]</i>
5ml	10ml	NOMU Italian Rub
10ml	20ml	Red Wine Vinegar
5g	10g	Capers <i>drain & roughly chop</i>
50g	100g	Cooked Chopped Tomato
150g	300g	Line-caught Swordfish Fillet/s
20g	40g	Salad Leaves <i>rinse & roughly shred</i>
20g	40g	Pickled Onions <i>drain & thinly slice</i>

From Your Kitchen

Cooking Spray (or oil of your choice)

Seasoning (salt & pepper)

Water

Paper Towel

1. MAKE THE MASH Place the potato in a pot of salted water. Bring to a boil and cook until soft, 15-20 minutes. Drain and return to the pot. Mash with a fork, season, and cover.

2. START THE SAUCE Place a pan over medium-high heat and lightly add cooking spray or a drizzle of oil (optional). When hot, fry the diced onion until soft and browned, 4-5 minutes (shifting occasionally). Add the NOMU rub, ½ the vinegar, and the capers. Fry until fragrant, 1-2 minutes (shifting constantly).

3. ADD THE TOMATO Add the cooked chopped tomato and 50ml [100ml] of water. Simmer until thickened, 5-7 minutes. Add a splash of water if it's too thick. Remove from the heat and season.

4. FRY THE FISH Place a pan over medium-high heat and lightly add cooking spray or a drizzle of oil (optional). 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). Remove from the pan and season.

5. SIDE SALAD In a salad bowl, dress the salad leaves and pickled onion with the remaining vinegar and seasoning. Set aside.

6. DIVE INTO DINNER Plate up the tomato sauce and the fish. Side with the potato mash and the dressed salad. Delish, Chef!