



U C O O K

— COOKING MADE EASY

BASA EN PAPILOTE

with fresh lemon, garlic, leeks & a side of savoury vegetable rice

It tastes as classy as it sounds. This basa fillet is cooked 'en papillote': baked in a tinfoil pouch with parsley, leeks, lemon, garlic, and a seafood rub. Open it just before tucking in to release the fragrant steam and get your appetite going!

Hands-On Time: 25 minutes

Overall Time: 45 minutes

Serves: 4 People

Chef: Tess Witney

 **Health Nut**

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Ingredients & Prep

300ml	Brown Basmati Rice
40g	Pumpkin Seeds
2	Lemon <i>zested</i>
10g	Fresh Parsley <i>rinsed, picked & roughly chopped</i>
3	Garlic Clove <i>peeled & grated</i>
40ml	NOMU Seafood Rub
4	Basa Fillets
800g	Leeks
2	Green Bell Pepper <i>deseeded & roughly diced</i>
100g	Piquanté Peppers <i>drained & roughly chopped</i>
80g	Baby Spinach <i>rinsed</i>

From Your Kitchen

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

1. COOK THE RICE Preheat the oven to 200°C. Rinse the rice and place in a pot over a medium-high heat. Submerge in 700ml of salted water, pop on a lid, and bring to the boil. Once boiling, reduce the heat and simmer for 15-20 minutes until most of the water has been absorbed. Keeping the lid on, remove from the heat and set aside to steam for a further 10 minutes. Drain on completion if necessary.

2. PUMPKIN SEEDS Place a large, deep pan over a medium heat. When hot, toast the pumpkin seeds for 3-5 minutes until they pop and turn brown. Remove from the pan and set aside to cool.

3. BASA BASTING & LEEK PREP Halve the zested lemons. Slice 4 circles of lemon for the basa parcels and cut the rest into wedges. Place the Seafood Rub in a bowl with half of the chopped parsley and half of the grated garlic. Add in 2 tbsp of oil or butter and the juice of 4 lemon wedges. Mix until smooth, season to taste, and set aside. Trim the base of the leeks. Cut in half lengthways and rinse thoroughly. Finely chop a quarter of the leeks for the basa parcels. Finely slice the remaining three-quarters and set aside.

4. 'EN PAPILOTTE' Pat the basa fillets dry with some paper towel and lightly season. Place a fillet in the centre of a piece of tinfoil (large enough to wrap around the whole fillet). Smear with the basting, top with a lemon circle, and evenly scatter over some chopped leeks. Repeat with each fillet. Tightly close the tinfoil over the fish, sealing it in. Place on a baking tray and cook in the hot oven for 12-15 minutes until soft and flakey.

5. SAVOURY RICE Return the pan to a medium-high heat with a drizzle of oil. When hot, fry the sliced leeks and diced green pepper for 6-8 minutes until soft. Add a knob of butter (optional) and stir through the remaining grated garlic, the chopped piquanté peppers, the rinsed baby spinach, and the cooked rice. Toss for 2 minutes until the spinach has wilted. Season to taste and remove from the heat on completion.

6. A SENSORY DELIGHT! Plate a delicious pile of veggie-loaded rice alongside the basa en papillote. Keep the parcels closed until starting your meal so the tantalising aroma can be inhaled. Scatter the toasted pumpkin seeds over the rice. Serve the lemon zest and remaining chopped parsley on the side to sprinkle over. Et voilà!



Chef's Tip

'En papillote' is a French method of cooking where food is baked and served in folds of parchment paper or tinfoil. The parcel traps in moisture, allowing the food to be steamed. This enhances the eating experience both by helping to retain flavour and by releasing a delicious aroma when the papillote is opened at the table.

Nutritional Information

Per 100g

Energy	438kJ
Energy	105Kcal
Protein	8g
Carbs	16g
of which sugars	2.8g
Fibre	2.2g
Fat	1.4g
of which saturated	0.3g
Sodium	164mg

Allergens

Allium, Fish

Cook
within 2
Days