



# U C O O K

— COOKING MADE EASY

## YELLOWTAIL & APRICOT GLAZE

**with sautéed spinach and onion, roast  
butternut & fresh lemon**

Fish and apricot is a beloved local pairing — for good reason! Here, the buttery flavour of pan-seared yellowtail is elevated by the fruitiness of an apricot, garlic, and honey glaze. With nutrient-rich veg for balanced, delicious dining.

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**Hands-On Time:** 40 minutes

**Overall Time:** 60 minutes

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**Serves:** 4 People

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**Chef:** Lauren Todd

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**Health Nut**

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## Ingredients & Prep

1kg	Butternut Chunks <i>cut into bite-size pieces</i>
80g	Dried Apricots
2	Lemons <i>zested &amp; cut into wedges</i>
40ml	Honey
4	Garlic Clove <i>peeled &amp; grated</i>
2	Onions <i>peeled &amp; diced</i>
400g	Spinach <i>rinsed &amp; roughly shredded</i>
4	Yellowtail Fillet
10g	Fresh Parsley <i>rinsed, picked &amp; roughly chopped</i>

## From Your Kitchen

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

**1. PREP THE ORANGE BITS** Preheat the oven to 200°C. Boil the kettle. Spread out the butternut pieces on a roasting tray, coat in oil, and season. Roast in the hot oven for 35-40 minutes until cooked through and crisping up, shifting halfway. Place the dried apricots in a shallow bowl and submerge in boiling water. Soak for 4-5 minutes until plumped up and rehydrated. Drain and roughly chop.

**2. AMAZE GLAZE** When the butternut is halfway, place a pot over a medium heat with a drizzle of oil. When hot, add in the chopped apricots, the juice of 4 lemon wedges, and 60 ml of water. Gently simmer for 4-5 minutes until sticky, breaking up the apricots as they soften. If the sauce starts to dry out during the cooking process, gradually add water in 10ml increments. On completion, stir through the honey and half of the grated garlic. Remove from the heat and season to taste. Pop on a lid and set aside to keep warm.

**3. SAUTÉ THE SPINACH** Place a large, nonstick pan over a medium heat with a drizzle of oil. When hot, fry the diced onion for 3-4 minutes until soft and translucent, shifting occasionally. Add the remaining grated garlic and fry for another minute until fragrant. Add the shredded spinach and sauté for 5-6 minutes until wilted. On completion, season to taste and transfer to a bowl. Cover to keep warm and set aside until serving.

**4. GLAZED YELLOWTAIL** Pat the yellowtail dry with some paper towel and season to taste. Return the pan to a medium-high heat with another drizzle of oil. When hot, fry the fish skin-side down for 3-5 minutes until crispy and golden. Flip, add a knob of butter (optional), and pour over half of the apricot glaze. Fry for a further 2-3 minutes until cooked through, continuously basting the fish with the glaze. You may need to do this step in batches. Remove the pan from the heat on completion.

**5. STICKY APRICOT HEAVEN!** Dish up a generous portion of tender, sautéed spinach and cover with the roast butternut. Top with the yellowtail fillet, pour over the decadent pan juices, and douse in the remaining apricot glaze. Finish off with a sprinkling of fresh, chopped parsley – and don't forget to serve a lemon wedge on the side. Indulge, Chef!



## Chef's Tip

If you'd prefer a smoother apricot sauce, pop it in a blender or food processor at the end of step 2 and whizz until silky smooth.

## Nutritional Information

Per 100g

Energy	355kj
Energy	85Kcal
Protein	6.8g
Carbs	10g
of which sugars	4.8g
Fibre	1.7g
Fat	1.4g
of which saturated	0.3g
Sodium	120mg

## Allergens

Allium, Sulphites, Fish

Cook  
within 1  
Day