

INDIAN STYLE FISH AND VEGETABLES



 Serves 1

 Prep Time 5 minutes

 Cook Time 6-8 minutes



INGREDIENTS

- 2 Tbsp unsweetened natural yoghurt
- ¼ tsp **Gregg's Ground Cumin**
- ¼ tsp **Gregg's Ground Coriander**
- Squeeze of lemon
- 125g fish fillet (Tarakihi or snapper)
- 200g bag **Wattie's SteamFresh Seasoned Sides Peas and Cauliflower with Indian Style Seasoning**

METHOD

1. Mix together unsweetened yoghurt, **Gregg's Ground Cumin** and **Coriander**, with a squeeze of lemon.
2. Coat the fish fillet in to the yoghurt mix and place on a baking tray lined with baking paper. Bake for 6-8 minutes, until fish is just cooked. Serve with **Wattie's**

- Chopped fresh coriander and cherry tomatoes to garnish

SteamFresh Seasoned Vegetables and rice. Garnish with chopped coriander and diced cherry tomatoes.