

HONEY SOY GLAZED SNAPPER



Serves 4



Prep Time 15 minutes (Plus 30 minutes to marinate)



Cook Time 5-7 mins



Easy As



INGREDIENTS

- Zest and juice from ½ lime
- ¼ tsp Gregg's Ground Chinese Five Spice
- 2 Tbsp Wattie's Creations Soy & Honey Sauce
- 4 x 150g snapper fillets
- 8 heads of Shanghai bok choy, trimmed and washed

METHOD

1. Mix together lime zest and juice, **Gregg's Ground Five Spice** and **Wattie's Creations Soy & Honey Sauce**. Place the snapper fillets in a small dish and pour over the marinade. Marinate for 15 minutes in the fridge.
2. Preheat the oven grill to 200°C (fan assisted). Place the snapper fillets on a baking tray lined with baking paper. Fan

- 2 tsp sesame oil
- 1 clove garlic, crushed
- ½ tsp finely grated fresh ginger
- ¼ cup water
- 1 Tbsp **Wattie's Creations Sweet Chilli Sauce** (optional)

To garnish:

- Fresh red chilli, finely sliced
- **Gregg's Sesame Seeds**
- Lemon wedges

grill for 5-7 minutes or until the snapper is just cooked. Glaze with excess marinade just before the end of cooking.

3. While the snapper is cooking prepare the bok choy. Heat the sesame oil in a lidded frying pan. Sizzle the garlic and ginger over medium heat, making sure it doesn't burn. Add the bok choy and stir-fry for 1 minute. Pour over water. Cover and allow to steam for 3-4 minutes until tender. Just before serving stir through **Wattie's Creations Sweet Chilli Sauce**.
4. Serve fish with brown rice and bok choy. Garnish with fresh red chilli slices, **Gregg's Sesame Seeds** and lemon wedges if wished.

SWAP IT OUT

- Replace snapper with terakihi or salmon fillets.