

CAJUN SNAPPER TACO

Tomato-Coriander Salsa, Avocado, Aquaponics Romaine

(Serves 2) EASY ★☆☆☆ TIME: 30mins



INGREDIENTS

Snapper fillets	2 pcs
Cajun Spice Premix	50gm
Tomato Salsa Premix	200gm
Tomato, sliced	2 pc
Coriander, chopped	1 sprig
Avocado, cut into wedges	1pc
Red Onion, sliced	1 pc
Aquaponics Romaine Lettuce	80gm
Lemon, cut into wedges	1 pc
Taco Shell	6 pcs
Olive Oil	

METHOD

1. Preheat oven to 180°C. Turn pan or griller on to medium high heat.
2. Season snapper fillets with Cajun premix. Brush pan or griller with oil.
3. Sear snapper for a minute on one side. Flip over and sear other side for another minute. Put in oven for 10 minutes. Flake the fish when cooled.
4. To assemble, fill taco shells with lettuce, sliced tomato, onion, coriander, avocado and fish flakes.
5. Transfer to a plate. Serve with salsa and lemon wedges on the side.

*Fresh from our
Farm to your Home*

The accompanying salad is 100% grown and harvested at the hotel's Aquaponics Farm on Level 5. Enjoy the freshest produce, in the most sustainable way possible.

SCAN TO VIEW
RECIPES AND
IMAGES ONLINE!

