

Barramundi With Rainbow Salad and Coriander & lime Rice

Serves 4

- 4 x fillets Barramundi
- 1 x peach, cored and diced
- 1 x cucumber, diced
- ½ x capsicum, diced
- ½ x red onion, diced
- 2 x corn cobs, steamed and kernals cut off
- ¼ red cabbage, diced
- 1 x avocado, diced
- 1 x jalaepno chilli, finely chopped (remove seeds for less heat)
- 1 lime, zest and juice
- 2 cups cooked brown rice
- ½ cup coriander, finely chopped



Place a fry pan on medium-high heat and cook the fish for 5-7 minutes each side or until cooked through. Meanwhile combine the peach, cucumber, capsicum, onion, corn, red cabbage, avocado and jalapeno. Drizzle over 2 tablespoons extra virgin olive oil, the juice of the lime and sprinkle over some salt and pepper before mixing well. Next combine the rice with the lemon zest and coriander. Serve with the fish.