

ASIAN SUMMER FISH

Serves 4

4 thick firm white fish fillets – snapper, barramundi
3 white nectarines, stones removed and chopped
4 yellow nectarines, stones removed and chopped
1 large red chilli, seeded and sliced
2 spring onions, sliced
½ cup coriander sprigs
½ teaspoon sesame oil
2 tablespoon fish sauce
1 tablespoons brown sugar

1. Cook the fish fillets on a lightly oiled barbecue hot plate until tender.
2. Combine the nectarines, chilli, spring onion, coriander.
3. Whisk together the sesame oil fish sauce and brown sugar, drizzle over salad, toss to coat. Serve the fish topped with the salad.

