

Chilli Lime Snapper with Corn Salsa Salad

This chilli lime snapper dish is fresh, healthy and incredibly flavoursome. Serve with our zingy corn salsa salad for a light summer dinner that is sure to impress!

Ingredients:

1/4 cup olive oil, plus 1 tablespoon extra
1 garlic clove, thinly sliced
1 fresh long green chilli, seeded, finely chopped
1 tsp lime zest, finely grated
4 x 6 oz boneless, skinless snapper fillets
2 trimmed corn cobs
6 radishes, thinly sliced

1.5 oz snow pea sprouts, trimmed
1 spring onion, thinly sliced
1/4 cup coriander leaves
1 tbsp lime juice
1 tbsp white balsamic vinegar or white wine vinegar
1 medium avocado, sliced
1 lime, cut into cheeks*

Directions:

Combine 2 tablespoons of the oil with garlic, chilli and zest in a large bowl. Add snapper and turn to coat, then set aside. Brush corn with remaining oil. Cook on a heated grill plate for 8 minutes, turning every 2 minutes, until corn is lightly charred. Cool. Place radish, sprouts, onion and coriander in a bowl of iced water to crisp. Cut kernels from cooled cobs. Place in a large bowl with juice, vinegar and extra oil. Remove radish mixture from water with a slotted spoon and drain. Add to corn mixture. Season to taste, then toss gently to combine. Line the grill plate with baking paper (ensure paper doesn't extend over the edge). Cook snapper on the heated plate for 2 minutes each side or until just cooked. Serve snapper with corn salsa salad, avocado and lime cheeks.

**Hold the fruit (lemon, lime, orange, grapefruit) in a vertical position (one of the ends, be it the stem or blossom end) on a cutting board. Hold a knife perpendicular to the board, about 1/2 inch into one side, but not all the way to the center. That's a cheek. There are at 4 of them on smaller fruits such as lemons, Meyer lemons, limes, tangerines; and more on grapefruits and pomelos.*

