

## BAKED KINGFISH WITH PAK CHOY

**SERVES:** 4

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### INGREDIENTS

- 4 x 150g South Australian Yellowtail Kingfish portions, skinless
- 1 cup fresh Thai basil leaves, finely chopped
- 6 spring onions, finely sliced
- 3 cloves garlic, minced
- ¼ cup soy sauce
- 1 tbs brown sugar
- 1 tbs ginger, minced
- 3 tsp sesame oil
- 300g baby pak choy, rinsed and roughly chopped
- To serve: rice, sliced red chilli and extra Thai basil leaves.

### METHOD

1. Preheat oven to 180°C.
2. Combine Thai basil, spring onions, garlic, soy sauce, brown sugar, ginger and sesame oil in a bowl. Mix to combine.
3. Add kingfish and coat well.
4. Leave to marinate in the fridge for 10 minutes.
5. Place pak choy in a baking dish that has been lined with baking paper. Top with kingfish and marinade, cover tightly with foil and bake for around 25 minutes, or until fish is opaque and just cooked through.
6. Serve with rice, chilli and Thai basil.

