

## CRISPY SKIN KINGFISH WITH ORANGE & LEAFY SALAD

SERVES: 4

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### INGREDIENTS

- 4 x 150g South Australian Yellowtail Kingfish fillets, skin on
- 40g rocket
- 1 Lebanese cucumber, finely diced
- ½ orange, pieces roughly chopped
- ¼ red onion, finely diced
- 3 tbs fresh coriander, finely chopped
- juice of ½ orange
- 2 tsp extra virgin olive oil
- salt flakes
- To serve: finely sliced and fried leek

### METHOD

1. Preheat oven to 180°C.
2. Combine rocket, cucumber, orange, red onion, coriander and orange juice. Set aside.
3. Salt kingfish and place skin side down in a cold and oiled frying pan. Turn on the heat to medium and cook for 12 minutes.
4. Place pan in oven and finish cooking for another 6-7 minutes or until kingfish is opaque.
5. Place some salad in the centre of a serving plate. Top with skin side up kingfish and fried leek.

