

SOUTH AUSTRALIAN YELLOWTAIL KINGFISH

CAJUN SPICED KINGFISH WITH AVOCADO & CORN SALSA

SERVES: 4-6 as a main

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INGREDIENTS

- 1 South Australian Yellowtail Kingfish side (600-800g)
- Cajun spice mix

Salsa

- 2 avocado diced
- 2 sweet corn
- ½ red onion finely sliced
- 1 ½ tbs chives finely chopped
- 1 punnet cherry tomatoes cut in half
- 1 lemon
- 1 lime
- Salt
- Pepper ground
- Virgin olive oil
- Sticky or sweet balsamic



Dressing

- ½ cup mayonnaise
- ½ tbs chives
- Pinch black pepper

METHOD

1. In a bowl mix all the salsa ingredients, dress with lemon, lime juice & olive oil, season with salt & pepper.
2. In a separate bowl mix the dressing ingredients.
3. Slice the South Australian Yellowtail Kingfish into your required number of portions.
4. In a pan heat some oil on medium. A BBQ can also be used instead of a pan.
5. Dip the flesh side of the South Australian Yellowtail Kingfish in the Cajun spice mix, place the Kingfish skin side down in the pan, cook until skin is crispy 4-6 minutes, turn over and continue cooking for a further 2 minutes.
6. Place the salsa on a large sharing plate, place the Kingfish gently on top of salsa & then add the dressing.