



Lime Kingfish with Beans & Ginger

Prep Time 20 minutes
Cooking Time 15 minutes
Serves 4

Ingredients

- 4 x 200 gram Kingfish fillets
- 3 limes – 2 sliced, 1 zested
- 1 clove of garlic crushed
- 60 grams melted butter
- 1/2C Olive oil
- 6cm piece of ginger julienne cut
- 500g green beans trimmed
- 1 long red chilli (seeds removed) julienned
- 1/3C roughly chopped peanuts
- Salt & pepper

Method

- Preheat the oven to 220°C
- Combine the lime zest, garlic & melted butter, season with salt and pepper and stir.
- In a small roasting pan place the lime slices in rows
- Lay the fish on top and brush with lime butter mix.
- Add about 1/4C of water and cover tightly with foil
- Place in the oven for around 15 minutes or until just cooked
- In a small saucepan heat the oil and ginger stirring until the ginger is golden'
- Drain the ginger and reserve the oil for the beans
- Cook the beans in salted water for around 3 minutes and drain
- Add the ginger oil, chilli and about half the ginger and peanuts. Season and stir
- Serve the kingfish with lime slices and beans.
- Garnish with remaining ginger and peanuts