

Local Swordfish Kokoda, Lemongrass and Spearmint Tea



0 made it | 0 reviews



Peter Kuruvita

- Sub Category Name
 - Food
 - Appetisers
 - Salads & Dressings
- Recipe Source Name
 - Immunity Inspired by Tea Recipes
- Festivities Name
 - Autumn
 - Spring
 - Summer
 - Winter

Ingredients

Local Swordfish Kokoda, Lemongrass and Spearmint Tea

- 1 white fish fillet (about 1 kg), skinned and pin-boned (or snapper, blue-eye trevalla or tuna)
- Juice of 2 large limes
- 1 tsp. cracked black pepper
- Salt
- 2 tsp. Dilmah Green Rooibos Lemongrass and Spearmint Infusion
- 4 small green chillies, chopped
- ½ bunch coriander, ½ chopped and sprigs picked, to serve
- 1 small red onion, finely diced
- 3 vine-ripened tomatoes, peeled and diced
- 2 shallots, chopped
- 250ml (1 cup) coconut cream



Methods and Directions

Local Swordfish Kokoda, Lemongrass and Spearmint Tea

- Cut the fish into 1cm pieces and place in a bowl with the lime juice and add Dilmah Green Rooibos Lemongrass and Spearmint Infusion. Toss to coat and leave for 3 minutes or until the fish turns opaque.
- Add the onion, coriander, chilli, tomato and shallots and combine well.
- Add the coconut cream and pepper and season with salt. Serve immediately, scattered with the coriander.

ALL RIGHTS RESERVED © 2022 Dilmah Recipes | Dilmah Ceylon Tea Company PLC Printed From teainspired.com/dilmah-recipes 20/01/2022