

Snapper, quinoa and edamame served in a lettuce cup

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Quinoa adds a beautiful texture to this super light, refreshing and tasty fish dish.

Ingredients (serves 2-4)

- 500 g of white fish, such as snapper, in 1cm cubes
- ½ cup [quinoa](#)
- ¼ cup of edamame beans
- 1 head of iceberg lettuce
- ½ bunch of red cress

Dressing

- 1 tbsp mustard seeds
- 1 lemon, zested and juiced
- 1 orange, zested and juiced
- 1 birds eye chili, finely chopped
- 1 tbsp coconut sugar
- 2 tbsp extra virgin olive oil
- Serve with cress and Wasabi

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METHOD

Place quinoa into a saucepan of water on medium heat, bring to boil and simmer for 10 minutes, or until the quinoa has absorbed the water, if needed add more water.

Add all of the dressing ingredients together to a blender, and blend on high for one minute.

Chill for a minimum of one hour.

Separate the lettuce into small cups. In a bowl, add the snapper, quinoa, edamame and mix through.

Pour dressing over snapper and rest in fridge for 30 minutes. Place snapper mixture on lettuce cups and serve with red cress, wasabi and season to taste.

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