

Pancetta wrapped barramundi



Serves 6

A simple, fresh and tasty recipe, sure to cure your mid-week meal blues.

Ingredients

- 2 large limes
- 100g butter, softened
- 1 tbsp capers, roughly chopped
- $\frac{3}{4}$ cup finely-chopped chives
- 1kg barramundi fillets, cut into 12 pieces
- 12 thin slices pancetta
- 120g mixed salad leaves
- or
- 750g Green Beans
- 750g Sweet Potato



Step 1

Grate rind and juice 1 lime. Cut remaining lime into wedges and set aside. Combine grated lime rind, butter, capers and chives together in a bowl. Season fish fillets with salt and pepper. Spread chive butter over both sides fish. Wrap 1 piece pancetta around centre of each piece of fish.

Step 2

Heat a large, heavy-based, non-stick frying pan over medium-high heat. Cook fish, in batches, for 2 to 3 minutes each side or until just cooked through. Transfer to a plate. Cover loosely with foil to keep warm.

Step 3

Place salad leaves and 1/4 cup lime juice in a bowl. Season with salt and pepper. Toss to combine. Serve fish with salad leaves and lemon wedges or steamed green beans on a bed of sweet potato.



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