

Nashi & fennel slaw with fish

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Preparation 25 mins | Cooking 10 mins | Serves 4-6

- 1 nashi
- 1 tbs lime juice
- 1 bulb fennel (or 2 bulbs baby fennel), trimmed and halved lengthways
- 4 cups (about ½ medium) finely shredded savoy cabbage
- 2 green onions (shallots), trimmed and finely sliced
- ½ cup walnuts, roasted and roughly chopped

- 1 tbs olive oil
- 4 x 175g thick white fish fillets (like barramundi or blue-eye)
- Lime wedges, to serve

Lime mayo dressing:

- ⅓ cup kewpie mayonnaise
- 1 tbs lime juice
- 1 tsp Dijon mustard

STEP 1 Halve and core the nashi. Using a V-slicer or very sharp knife, finely slice nashi. Place nashi slices into a bowl and cover with cold water. Add lime juice. Set aside for 5 minutes.

STEP 2 Using a V-slicer or very sharp knife, finely slice fennel. Drain nashi, pat dry with paper towel and return to the bowl. Add fennel, cabbage, green onions and walnuts.

STEP 3 To make lime mayo dressing, combine all ingredients in a bowl. Season with salt and pepper. Mix to combine. Drizzle dressing over the nashi salad. Toss to combine. Chill until ready to serve.

STEP 4 Heat oil in a large non-stick frying pan over medium heat. Season fish with salt and pepper. Add fish to the pan and cook, for 5-7 minutes on each side (depending on thickness) or until just cooked through. Drain on paper towel. Serve the fish with the nashi slaw and lime wedges.

