



Grilled yellowtail, asparagus, coriander roasted potatoes with a simple salsa

This WWF-SASSI recipe is courtesy of our Trailblazer Chef, [Bjorn Guido](#), executive chef of the [Millhouse Kitchen](#) at Lourensford.

Ingredients

- 200gm yellow tail
- 5 baby potatoes
- 5 asparagus
- 1 lemon
- 20g Coriander
- Cherry tomatoes
- Spring onion
- Sherry vinegar



For the salsa

Slice cherry tomatoes in thin rings, chop the spring onion fine, add 1 tsp sherry vinegar and a squeeze of lemon, season to taste.

Method

Grill yellow tail 3 min a side with butter and halve a lemon. Cut potatoes in halves, add 5gm butter and bake at 180 for 25 min, after which add fresh coriander. Grill asparagus in a pan with butter for 4 min, tossing continuously. Salt and pepper



You have a choice. Make it green.

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