

Stuffed BBQ Snapper

Ingredients

65g (1/3 cup) quinoa, rinsed
160ml (2/3 cup) water
2 green shallots, trimmed, thinly sliced
2 tablespoons chopped pitted black olives
2 teaspoons finely grated lemon rind
2 long fresh red chillies, deseeded, chopped
1 tablespoons fresh lemon juice
1 tablespoon extra virgin olive oil
1 (1.2kg) whole snapper, cleaned, scaled
1 lemon, thinly sliced
2 bunches broccolini, trimmed
200g green beans, trimmed



Method

Place quinoa and water in a saucepan over medium heat. Bring to the boil. Reduce heat to low. Simmer, covered, for 12 minutes or until water is evaporated and quinoa is tender. Add shallot, olive, 1 tsp rind and half the chilli. Stir to combine. Set aside to cool.

Combine lemon juice, oil and remaining rind and chilli in a small bowl. Set aside.

Cut 4 diagonal slashes in thickest part of snapper on both sides. Place a 100cm piece of foil on the benchtop. Top with baking paper. Place fish on centre of baking paper.

Preheat an enclosed barbecue grill on medium-high. Stuff fish cavities with quinoa mixture and season. Top with lemon slices. Fold long sides of each sheet of foil and paper over fish to enclose. Tuck short sides under to seal. Cook with barbecue hood down, turning fish halfway, for 12-14 minutes or until fish is just cooked through.

Steam broccolini and beans until tender crisp. Place fish on a platter with steamed greens. Drizzle with dressing.