

# Spiced basa with raspberry salad

Quick-cooking, tender basa fillets are great on the barbecue. Pair the marinated fish with a sweet, herbaceous raspberry salad for your next summer fry-up.

- Serves 4
- Cooktime 10 mins 10 minutes
- Preptime 15 mins

## Ingredients

- 2 tbs olive oil
- 1 tsp ground cumin
- 1 tsp dried oregano
- ½ tsp ground cinnamon
- 2 tbs lemon juice
- 1 garlic clove, crushed
- 4 basa fish fillets
- 120g pkt Coles Australian Baby Spinach
- 125g fresh raspberries
- 1 cup loosely packed fresh mint leaves
- 1 cup loosely packed fresh coriander leaves
- ½ red onion, thinly sliced
- Extra olive oil, to serve
- Greek-style yoghurt, to serve
- Lemon wedges, to serve

Check ingredient labels to make sure they meet your specific dietary requirements and always consult a health professional before changing your diet. View dietary information [here](#).

Percentage Daily Intake information on our recipes is calculated using the nutrition reference values for an average Australian adult.