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If you're spending your holidays close to the coast, enjoying fresh seafood is a special treat. Chat to your Pick n Pay in-store fishmonger to find the right fish for your recipe; they'll clean and trim it to make things easier in the kitchen. Remember to choose sustainably sourced local fish wherever possible, like flavourful snoek or firm and light yellowtail.

[1. Baked yellowtail with veg-rice stuffing](#)



The firm white flesh of the yellowtail is kept succulent and juicy thanks to the genius rice-and-veggie stuffing. It's a main course and vegetable side all in one!

[Get the recipe for baked yellowtail with veg-rice stuffing here.](#)

2. Red prawns and mussels



Let's get spicy with the Spanish flavours of paprika and chorizo. Leave the prawns and mussels to marinate then cook them over the fire for a smoky finish. Serve with savoury rice or crispy soft garlic bread.

[Get the recipe for red prawns and mussels here.](#)

3. Smoked salmon with pickled salad



This light summery salmon dish requires no cooking but packs in lots of flavour and freshness thanks to the lightly pickled veg salad. This recipe is great for festive buffet-style eating.

[Get the recipe for smoked salmon with pickled salad here.](#)

[4. Asian prawn cups](#)



Avocado ritz gets a makeover with this fresh Asian-inspired recipe. This is a great festive starter that you can have on the table in just a few minutes!

[Get the recipe for Asian prawn cups here.](#)

5. [Seafood potjie](#)



Gather your favourite seafood and let the potjie do the slow-cooking over the coals. Don't be tempted to stir - just let all the flavours hang out and come together. Serve with fresh lemon wedges and a glass of white wine.

[Get the recipe for seafood potjie here.](#)

[6. Whole braaied fish with lemon, fennel and coriander](#)



If you're holidaying by the sea, make the most of today's catch with a whole fish on the braai! Serve with potato salad and a hunk of fresh bread for a delicious seaside meal with friends.

[Get the recipe for whole braai fish with lemon, fennel and coriander here.](#)

[7. Cape Malay fish curry with preserved lemon](#)



This coconut-based curry has buckets of flavour, while still respecting the delicate flavours of the fresh seafood. Serve with rice or soft naan to soak up all the delicious sauce!

[Get the recipe for Cape Malay fish curry with preserved lemons here.](#)

[8. Braaied garlic and lime angelfish](#)



This recipe uses the classic combination of citrus, butter, garlic and a touch of chilli. The white flesh of the angelfish has a light texture that cooks beautifully over medium coals.

[Get the recipe for braaied garlic and lime angelfish here.](#)

9. Salt-baked whole fish



This fish is oven-baked inside of a salt dough 'blanket' that traps in all the moisture and flavours. When you're ready to serve, crack open the salt dough and discard. Enjoy the succulent and flavourful flesh with baby potatoes and chilled white wine.

[Get the recipe for salt-baked whole fish here.](#)

[10. Tuscan steamed fish and couscous](#)



This one-dish oven-baked fish makes for a great festive meal (especially since there's minimal washing up!). Load everything into an oven dish, cover with foil and let the magic begin.

[Get the recipe for Tuscan steamed fish and couscous here.](#)

[11. Lightly smoked snoek with sticky orange sweet potatoes](#)



Snoek on the braai - the ultimate summer seafood feast! Let the fish take on some of the braai smoke, and glaze with a classic butter-and-apricot sauce. Simply delicious!

[Get the recipe for lightly smoked snoek with sticky orange sweet potatoes here.](#)