



DINNER TWIST
LOCAL, HEALTHY, DELIVERED




Product Spotlight: Salmon

Rinse and pat dry your salmon fillets before using. This will remove any stray scales.



A4 Baked Kaffir Salmon with Sesame Rice

Fresh salmon fillets baked in a sesame, soy sauce and fragrant kaffir lime, served on a bed of basmati rice and topped with oriental slaw.

 20 minutes

 4 servings

 Fish

21 January 2022

Switch it up!

You can add some fresh sliced chilli, mint or coriander to garnish this dish. If you prefer a more cooked dish, you can stir fry the slaw with the rice to make a fried rice!

FROM YOUR BOX

BASMATI RICE	300g
KAFFIR LIME LEAF	1
SALMON FILLETS	2 packets
PURPLE CARROTS	2
ORIENTAL SLAW	1 bag (250g)
BLACK SESAME SEEDS	1 packet (10g)

FROM YOUR PANTRY

sesame oil, soy sauce, apple cider vinegar (see notes)

KEY UTENSILS

oven dish, saucepan

NOTES

Use foil or an oven tray to cover the oven dish.

You can substitute the apple cider vinegar with lime juice or rice wine vinegar if you have some.



1. COOK THE RICE

Set oven to 220°C.

Place rice in a saucepan, cover with 1.5 x amount of water. Cover with a lid, cook on lowest heat for 10-15 minutes. Remove from heat, stand for 5 minutes. Stir carefully with a fork.



2. BAKE THE SALMON

Combine **1/3 cup soy sauce**, **1/4 cup sesame oil** and **1/4 cup water** in a lined oven dish. Thinly slice and add lime leaf. Add salmon and toss to coat. Cover and bake for 12-15 minutes or until cooked through (see notes).



3. DRESS THE SLAW

Julienne or ribbon carrots using a vegetable peeler. Toss together with slaw, **1 tbsp vinegar** and **1 tbsp sesame oil**.



4. FINISH AND SERVE

Serve salmon on a bed of rice. Spoon over sauce from oven dish and top with slaw. Garnish with sesame seeds.

How did the cooking go? We'd love to know – help us by sharing your thoughts! Go to the **My Recipes** tab in your **Profile** and leave a review! Text us on **0481 072 599** or send an email to hello@dinnertwist.com.au

