



### Product Spotlight: Lemon

When zesting lemons, make sure to only remove the brightly coloured flesh of the peel. Avoid the white part, or pith, as this is quite bitter.



## Baked Salmon Pasta with Cherry Tomatoes

Oven-baked salmon and juicy cherry tomatoes tossed through bow tie pasta and finished with fresh dill and lemon. A quick recipe to prepare and a dinner the whole family will love!



30 minutes



2 servings



Fish

### Add some feta!

*Add a block of feta to bake with the tomatoes for a creamy sauce. Stir the feta with the tomatoes at step 4 to create the sauce. Toss through the pasta.*

Per serve:	<b>PROTEIN</b>	<b>TOTAL FAT</b>	<b>CARBOHYDRATES</b>
	45g	13g	60g

## FROM YOUR BOX

SHORT PASTA	500g
BROCCOLI	1
CHERRY TOMATOES	200g
GARLIC CLOVE	1
SALMON FILLETS	1 packet
LEMON	1
DILL	1 packet

## FROM YOUR PANTRY

olive oil, salt, pepper, dried Italian herbs, ground paprika, balsamic vinegar

## KEY UTENSILS

saucepan, oven dish

## NOTES

Use a steamer basket if you have one to steam the broccoli on top of the pasta.

Leave salmon fillets whole and serve alongside the pasta if you prefer.

**No gluten option – pasta is replaced with GF pasta.**



Scan the QR code to  
submit a Google review!



### 1. COOK PASTA & BROCCOLI

Set the oven to 220°C.

Bring a saucepan of water to a boil. Add 1/2 packet pasta and cook according to packet instructions or until al dente. Cut broccoli into florets and add to water for the last 3 minutes (see notes). Drain, rinse and separate broccoli from pasta.



### 4. MAKE THE SAUCE

Zest 1/2 lemon and chop dill.

Remove the dish from the oven. Gently squash the tomatoes and break up salmon (see notes). Add lemon zest, juice from 1/3 lemon and dill (reserve some for garnish).



### 2. BAKE THE TOMATOES

Meanwhile, arrange tomatoes in a lined oven dish with crushed garlic, **2 tbsp olive oil**, **1/2 tbsp balsamic vinegar**, **1 tsp Italian herbs**, **1/2 tsp ground paprika**, **salt and pepper**. Toss until well combined and place in the oven to bake for 10 minutes.



### 5. TOSS IT ALL TOGETHER

Gently toss together the cooked pasta with salmon, tomatoes and sauce from the dish. Adjust seasoning with **salt and pepper** to taste.



### 3. ADD THE SALMON

Season salmon fillets with **1/2 tsp Italian herbs**, **salt and pepper**.

After 10 minutes, remove the tomatoes from the oven. Place salmon fillets in the middle and bake for further 8–10 minutes.



### 6. FINISH AND SERVE

Serve salmon pasta at the table with a side of broccoli and remaining lemon cut into wedges. Sprinkle over any reserved lemon zest and dill.

**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**

