

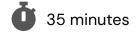




Salmon Bites & Lemon Aioli

with Wedges

Marinated salmon bites served with golden wedges, slaw and a simple lemon aioli for dipping. This family meal is full of flavour and nutrition.





2 servings



Fish

Leave it whole

Leave the salmon fillets whole and cook in the oven, on the barbecue or in a frypan if you prefer!

FROM YOUR BOX

MEDIUM POTATOES	3
LEMON	1
AIOLI	100g
GARLIC CLOVE	1
SALMON FILLETS	1 packet
SHREDDED CABBAGE	250g
DILL	1 packet

FROM YOUR PANTRY

oil for cooking, salt, pepper, apple cider or red wine vinegar, mustard (wholegrain or dijon), honey (or sugar)

KEY UTENSILS

oven tray x 2

NOTES

Serve the aioli plain, or mix it with 1-2 tsp dried tarragon, smoked paprika, or the fresh dill instead!

You can cook the salmon bites in a frypan if you prefer!





1. ROAST THE POTATOES

Set oven to 220°C.

Cut **potatoes** into chips or wedges. Toss with **oil** and **salt** on a lined oven tray. Roast in the oven for 25 minutes or until golden and tender.



2. PREPARE THE AIOLI

Zest **lemon** to yield 1-2 tsp. Stir to combine with **aioli** and juice from 1/4 lemon (see notes). Set aside in the fridge until serving.



3. MARINATE THE SALMON

Combine 1-2 tbsp oil with juice from 1/4 lemon, crushed garlic, salt, and pepper in a bowl. Cut salmon into bite-size pieces and toss to marinate.



4. BAKE THE SALMON

Arrange the salmon bites on a second lined oven tray and bake in the oven for 5-7 minutes or until cooked through (see notes).



5. DRESS THE SLAW

Meanwhile, whisk together 2 tbsp oil, 2 tbsp vinegar, 1 tsp honey, 2 tsp mustard, salt and pepper in a large bowl. Add cabbage and toss until combined.



6. FINISH AND SERVE

Chop **dill** fronds and cut any remaining lemon into wedges.

Serve salmon bites with roasted wedges, slaw and lemon aioli for dipping, Sprinkle with dill to garnish.

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



