



### 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.



## 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.



35 minutes



4 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!*

Per serve:	PROTEIN	TOTAL FAT	CARBOHYDRATES
	37g	37g	44g

## FROM YOUR BOX

MEDIUM POTATOES	800g
LEMON	1
AIOLI	100g
GARLIC CLOVE	1
SALMON FILLETS	2 packets
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)

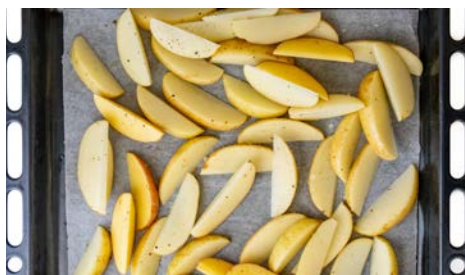
## KEY UTENSILS

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.



### 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.



### 2. PREPARE THE AIOLI

Zest lemon to yield 1-2 tsp. Stir to combine with aioli and juice from 1/4 lemon. 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.



### 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.



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