



DINNER TWIST
LOCAL, HEALTHY, DELIVERED




Product Spotlight: GH Produce

GH Produce believe in a healthy, ethical and sustainable way of life. Their products showcase native Australian ingredients, creating unique and delicious flavours.



E2 Salmon Super Food Platter

Roasted sweet potatoes and broccoli served platter style with salmon fillets, fresh veggies and GH Produce Green Goddess sauce.

 25 minutes

 2 servings

 Fish

11 March 2022

Family friendly!

The green goddess sauce from GH Produce is a delicious mild jalapeño-based sauce. If you want to make it more family-friendly mix it with some natural yoghurt, olive oil, or blend with avocado and water.

Per serve: **PROTEIN** 38g **TOTAL FAT** 16g **CARBOHYDRATES** 75g

FROM YOUR BOX

| | |
|----------------------|----------|
| SWEET POTATOES | 400g |
| BROCCOLINI | 1 bunch |
| SALMON FILLETS | 1 packet |
| AVOCADO | 1 |
| TRIO CRUNCHY SPROUTS | 1 packet |
| GREEN GODDESS SAUCE | 1 bottle |

FROM YOUR PANTRY

oil for cooking, salt, pepper, ground coriander

KEY UTENSILS

2 oven trays

NOTES

If you want to save on dishes, roast the broccolini and salmon on the same oven tray as the sweet potato.



1. ROAST THE VEGETABLES

Set oven to 220°C.

Wedge sweet potatoes. Toss on a lined oven tray with **oil, 2 tsp coriander, salt and pepper**. Roast for 15–20 minutes until vegetables are tender.



2. ROAST THE SALMON

Cut broccolini. Add to second lined oven tray along with salmon. Coat in **oil, salt and pepper**. Roast for 8–10 minutes or until cooked to your liking.



3. PREPARE FRESH VEG

Slice avocado. Break apart the sprouts and slice snow pea sprouts. Set aside with avocado.



4. FINISH AND SERVE

Arrange roasted vegetables on a platter. Top with fresh vegetables, flake over salmon and drizzle over green goddess sauce.

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**

