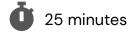




Summery Salmon Platter with Crunchy Slaw

Fresh and easy salmon platter with apple and oriental slaw, freshly baked flatbreads and a delicious dip.





2 servings



Take away!

You can use the ingredients to make wraps early in the day, pop them in the fridge and bring along to the beach or park for a picnic dinner.

FROM YOUR BOX

RED APPLE	1
ORIENTAL SLAW	1 bag (250g)
SALMON FILLETS	1 packet
FLATBREADS	1 packet
ТОМАТО	1
DIP	1 tub (200g)

^{*}Ingredient also used in another recipe

FROM YOUR PANTRY

oil for cooking, olive oil, salt, pepper, red wine vinegar, lemon pepper

KEY UTENSILS

frypan

NOTES

Add 1-2 tbsp mayonnaise for a creamy slaw.

Flatbreads can be heated in a sandwich press or a frypan as well.

No fish option - salmon fillets are replaced with chicken schnitzels. Increase cooking time to 4-5 minutes on each side or until cooked through. Thinly slice to serve.

No gluten option – flatbreads are replaced with GF wraps.



1. MAKE THE SLAW

Set oven to 200°C (optional, see step 3).

Dice apple and toss together with oriental slaw, 2 tbsp olive oil and 1 1/2 tbsp vinegar (see notes). Season to taste with salt and pepper.



2. COOK THE SALMON

Heat a frypan over medium-high heat. Rub salmon with 1 tsp lemon pepper, oil and salt. Cook for 3-4 minutes each side or until cooked to your liking.



3. HEAT THE FLATBREADS

Wrap flatbreads in baking paper or foil and heat in the oven for 5 minutes (optional, see notes).



4. SLICE THE TOMATO

Slice tomato and break up salmon.



5. FINISH AND SERVE

Arrange slaw, tomato, salmon and dip on a serving platter. Take to the table with flatbreads.



