



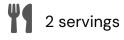


# Citrus Roast Salmon

# with Fresh Salsa & Quinoa

Lemon and orange marinated salmon cooked in the oven and served with fluffy quinoa and a fresh, crunchy salsa.







# BBQ the salmon!

Rub salmon fillets with oil, smoked paprika, salt and pepper. Cook on the BBQ and serve with a dressing made from orange juice, lemon juice, olive oil and fresh coriander. Sweeten to taste with honey.

er serve: PROTEIN TOTAL FAT CARBOHYDRATES

34g 40g

48g

# **FROM YOUR BOX**

WHITE QUINOA	100g
SHALLOT	1
ORANGE	1
LEMON	1
SALMON FILLETS	1 packet
RED CAPSICUM	1
LEBANESE CUCUMBER	1
CORIANDER	1 packet

#### FROM YOUR PANTRY

olive oil, salt, pepper, smoked paprika

### **KEY UTENSILS**

saucepan, oven dish

#### **NOTES**

You can serve this dish with potatoes or potato salad if you prefer!



# 1. COOK THE QUINOA

Set oven to 220°C.

Place quinoa in a saucepan and cover with plenty of water. Bring to a boil and simmer for 10–15 minutes or until tender. Drain quinoa for at least 5 minutes or press it down in a sieve to squeeze out the excess liquid.



# 2. PREPARE THE MARINADE

Peel and thinly slice shallot. Add to a bowl along with zest from 1/2-1 orange, orange juice, lemon juice, 2 tbsp olive oil, 2 tsp smoked paprika, salt and pepper.



## 3. BAKE THE SALMON

Place salmon fillets in a lined oven dish. Pour over marinade and bake for 15 minutes or until cooked through to your liking.



# 4. PREPARE THE SALSA

Finely dice capsicum and cucumber. Chop coriander (reserve some for garnish if you like) and toss together with 1 tbsp olive oil, salt and pepper.



# **5. FINISH AND SERVE**

Serve citrus salmon (and pan-sauces!) over quinoa with a side of salsa. Garnish with any reserved coriander.



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



