

**Product Spotlight:  
Citrus Fruit**

When zesting lemons, limes, or oranges, only remove the brightly coloured flesh of the peel. Avoid the white part, or pith, directly underneath the peel as this is quite bitter.



## 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 summer salsa.



30 minutes



2 servings



Fish

## 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.*

Per serve:	PROTEIN	TOTAL FAT	CARBOHYDRATES
	29g	15g	29g

## 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**.



Scan the QR code to  
submit a Google review!

**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**

