

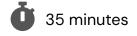


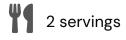


Orange Walnut Crusted Salmon

with Spring Vegetables

Juicy salmon fillets baked with a citrusy, smoky orange-walnut crust, served alongside roasted Brussels sprouts and a fresh zucchini and parsley salad.







Bulk it up!

This dish has purposefully been designed as a light meal. To bulk it up, add extra veg to the roasting tray such as sweet potato or red onion, fresh salad leaves and thinly sliced radishes, or toasted nuts or seeds.

Per serve: PROTEIN TOTAL FAT CARBOHYDRATES

35g 31g

40g

FROM YOUR BOX

FENNEL	1
BRUSSELS SPROUTS	200g
WALNUTS	40g
ORANGE	1
HONEY SHOT	1
SALMON FILLETS	1 packet
ZUCCHINI	1
PARSLEY	1 packet

FROM YOUR PANTRY

oil for cooking, olive oil, salt, pepper, smoked paprika, vinegar (of choice)

KEY UTENSILS

oven tray, oven dish

NOTES

Quarter any larger Brussel sprouts. If preferred, chop zucchini and add to oven tray to roast.

If sprouts begin to brown, toss half way through roasting to ensure even cooking.

Want some heat? Add dried chilli flakes or cayenne pepper to the topping.





1. ROAST THE VEGETABLES

Set oven to 220°C

Wedge the **fennel** and reserve any fronds for garnish. Halve the **Brussels sprouts** (see notes), then toss both on a lined oven tray with **oil**, **salt**, and **pepper**. Roast for 15–20 minutes or until tender.



2. MAKE THE TOPPING

Finely chop walnuts and zest orange to yield 2 tsp. Add to a bowl along with juice from 1/2 orange (reserve remaining), honey, 1 tsp smoked paprika, salt and pepper (see notes). Mix to combine.



3. BAKE THE SALMON

Season the **salmon** with **salt and pepper**. Place in a lined oven dish and spoon over the prepared **topping**. Bake for 12–15 minutes or until cooked to your liking.



4. TOSS THE VEGETABLES

Ribbon zucchini and finely chop parsley, including tender stems. Add to a bowl along with roasted vegetables. Dress with 2 tsp olive oil, 1 tsp vinegar, salt and pepper. Toss to combine.



5. FINISH AND SERVE

Slice remaining orange.

Divide tossed **vegetables** among plates. Serve with **salmon** and **orange** slices.





