



Product Spotlight: Kiwi Fruit

High in vitamin C and K as well as a good source of dietary fibre and vitamin E, these are little power capsules!



Spice Rubbed Salmon

with Kiwi Salsa

A fresh salsa with kiwi fruit, tomato, feta cheese and dill served with spiced pan cooked salmon fillets and fluffy white quinoa.



30 minutes



2 servings



Fish

Spice it up!

If you don't have cajun spice at home you can use ground cumin or paprika instead. Chopped rosemary leaves and lemon zest also work well on the salmon in place of spice.

Per serve:	PROTEIN	TOTAL FAT	CARBOHYDRATES
	36g	31g	28g

FROM YOUR BOX

ORGANIC QUINOA	100g
KIWI FRUIT	1
TOMATO	1
LEBANESE CUCUMBER	1
DILL	1 packet
FETA CHEESE	1 packet
LEMON	1
SALMON FILLETS	1 packet

FROM YOUR PANTRY

oil for cooking, olive oil, salt and pepper, cajun spice

KEY UTENSILS

frypan, saucepan

NOTES

Drain quinoa for a minimum of 5 minutes or press down in a sieve to squeeze out excess liquid.

Rinse the salmon fillets before cooking to remove any stray scales.

If you don't have cajun spice, you can use ground cumin or other spice mix of choice!



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1. COOK THE QUINOA

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 and rinse (see notes).



2. PREPARE THE SALSA

Peel and dice **kiwi fruit**. Chop **tomato** and **cucumber**. Roughly chop **dill** and crumble **1/2 packet feta cheese**. Toss together.



3. PREPARE THE DRESSING

Whisk together 1 tsp **lemon** zest and 1 tbsp juice (wedge remaining) with **2 tbsp olive oil, salt and pepper**. Set aside.



4. COOK THE SALMON

Coat **salmon** with **2 tsp cajun spice, oil, salt and pepper** (see notes). Heat a frypan over medium–high heat with **oil**. Cook salmon for 3–4 minutes each side or until cooked to your liking.



5. FINISH AND PLATE

Divide quinoa, salmon and salsa among shallow bowls. Spoon over dressing to taste.

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**

