



### Product Spotlight: Pepitas

These dried green kernels contain essential vitamins, minerals and antioxidants and are a great way to add crunch and flavour to muesli, salads and savoury dishes.



## Barbecued Salmon with Smoky Sweet Potato Salad

Luscious salmon fillets, smoky barbecued sweet potato and crunchy pepita salad, served with a fresh and creamy coriander aioli.



30 minutes



4 servings



Fish

### Roast it!

*If you would prefer to stay inside, roast the potatoes on a lined oven tray for 25–30 minutes until tender. Add the salmon fillets for the last 10–12 minutes of roasting to cook to your liking.*

Per serve:	PROTEIN	TOTAL FAT	CARBOHYDRATES
	33g	45g	51g

## FROM YOUR BOX

SWEET POTATOES	800g
CORIANDER	1 packet
AIOLI	1 packet
SALMON FILLETS	2 packets
LEBANESE CUCUMBERS	2
CHERRY TOMATOES	200g
PEPITAS	40g
ROCKET LEAVES	120g

## FROM YOUR PANTRY

oil for cooking, olive oil, salt, pepper, lemon pepper, cumin seeds, white wine vinegar

## KEY UTENSILS

BBQ (see cover note), stick mixer or small blender

## NOTES

Chop coriander stems and roots and add to sauce. Reserve some leaves for garnish if desired.

Add a chopped jalapeño, avocado or extra herbs such as mint, spring onion green tops or parsley to the sauce.

Substitute vinegar for the zest and juice of a whole lemon if you have one!



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### 1. BBQ THE SWEET POTATO

Slice **sweet potato** into 1cm rounds. Season with **oil**, **2 tsp lemon pepper** and **salt**. Heat BBQ over medium-high heat with **oil**. Add sweet potato and cook, with the lid down, for 5 minutes each side until potatoes are tender.



### 4. MAKE THE SALAD DRESSING

Add **2 tbsp vinegar** (see notes), **2 tbsp olive oil**, **salt and pepper** a large bowl. Whisk to combine.



### 2. MAKE THE SAUCE

Roughly chop **coriander** (see notes). Add to a jug along with **aioli**, **1 tbsp water**. Use a stick mixer to blend to smooth consistency. Season to taste with **salt and pepper**.



### 5. MAKE THE SALAD

Crescent **cucumbers** and halve or quarter **tomatoes**. Add to dressing along with **pepitas** and **rocket leaves**. Toss to combine.



### 3. BBQ THE SALMON

Coat **salmon** with **oil**, **2 tsp cumin seeds**, **salt and pepper**. Add to BBQ and cook for 2-4 minutes each side until cooked to your liking.



### 6. FINISH AND SERVE

Divide sweet potatoes, salmon and salad among plates. Serve with creamy coriander sauce.

**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**

