

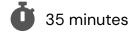




Crispy Skin Salmon

with Carrot Ginger Dressing

Crispy skin salmon fillets served with roasted sweet potatoes, a crunchy coleslaw salad with avocado and a vibrant carrot-ginger dressing. Finished with a sprinkle of Togarashi spice, this dish brings a balance of fresh, savoury, and zesty flavours to your plate.







Bulk it up!

You can toss cooked rice vermicelli noodles through the salad for a more filling meal! Adjust the dressing as needed, add some orange juice or lime juice to stretch it out.

FROM YOUR BOX

SWEET POTATOES	600g
CARROT	1
GINGER	40g
AVOCADOS	2
SHALLOT	1
KALE COLESLAW	1 bag
SALMON FILLETS (SKIN ON)	2 packets
TOGARASHI SPICE MIX	1 packet

FROM YOUR PANTRY

oil for cooking, sesame oil, rice wine vinegar, sugar of choice, salt and pepper

KEY UTENSILS

oven tray, frypan, stick mixer or blender

NOTES

You can add some ground coriander or lime zest to the sweet potato before it roasts for added flavour.

Togarashi spice mix: mixed sesame seeds, GF lemon pepper, dried chilli flakes





1. ROAST THE SWEET POTATO

Set oven to 220°C. Dice **sweet potatoes**, toss with **oil**, **salt**, and **pepper** on a lined oven tray (see notes). Roast for 25–30 minutes until golden and tender.



2. PREPARE THE DRESSING

Peel and chop carrot and ginger. Blend with 2 tbsp sesame oil, 2 tbsp rice wine vinegar, 2 tsp sugar and 1/2 cup water, using a stick mixer until smooth. Season with salt and pepper to taste.



3. PREPARE THE SALAD

Dice **avocados** and thinly slice **shallot**. Toss with **kale coleslaw** in a bowl. Set aside.



4. COOK THE SALMON

Pat salmon fillets dry. Season with <u>2 tsp</u> <u>Togarashi</u> and salt. Heat oil in a frypan over medium-high. Place salmon skinside down and cook for 3-4 minutes to crisp. Flip and cook for another <u>2-3</u> minutes or until cooked to your liking.



5. TOSS THE SALAD

Add roast sweet potatoes and carrot dressing to salad. Toss well to coat.



6. FINISH AND SERVE

Serve salmon with dressed salad. Sprinkle with remaining Togarashi spice.

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



