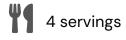


Smoky Salmon Traybake

with Rocket Chimichurri

This vibrant one-pan dish features smoky roasted salmon with golden sweet potatoes, zucchini, and yellow capsicum. Topped with a bold rocket chimichurri, it's a fresh and fuss-free dinner.







Stir some mayonnaise or yoghurt through the dressing for a creamier finish. You can serve the rocket leaves fresh instead and use a chopped fresh herb such as basil, mint or coriander.

FROM YOUR BOX

SWEET POTATOES	800g
ZUCCHINI	1
YELLOW CAPSICUM	1
RED ONION	1
CHERRY TOMATOES	2 x 200g
SUMAC SPICE MIX	1 packet
ROCKET LEAVES	60g
GARLIC CLOVE	1
SALMON FILLETS	2 packets

FROM YOUR PANTRY

oil for cooking, salt, pepper, olive oil, smoked paprika, chilli flakes (optional), red wine vinegar

KEY UTENSILS

large oven tray

NOTES

You can serve the rocket on the side if you prefer to not make the chimichurri. If you have fresh coriander or mint you could use it in the sauce instead of the rocket.

Sumac spice mix: sumac, smoked paprika, ground cumin, ground coriander.





1. PREPARE THE TRAYBAKE

Preheat oven to 220°C. Peel and dice sweet potatoes into 2cm pieces. Cut zucchini and yellow capsicum into thick slices. Wedge red onion. Place all on a lined oven tray along with tomatoes.



2. ROAST THE TRAYBAKE

Drizzle vegetables with **2 tbsp olive oil**, season with **sumac spice mix**, **salt**, **and pepper**, and toss to coat. Roast for 20 minutes or until nearly tender.



3. MAKE ROCKET CHIMICHURRI

Meanwhile, finely chop rocket (see notes). In a small bowl, whisk together 2 tbsp red wine vinegar, 2 tbsp olive oil, 1/2 tsp chilli flakes, crushed garlic clove, salt, and pepper. Stir in chopped rocket. Set aside.



4. ROAST THE SALMON

Rub salmon fillets with 2 tsp smoked paprika, 1 tbsp olive oil, salt, and pepper. Add to the tray, nestling among the vegetables. Roast for 12-15 minutes, or until salmon is cooked to your liking.



5. FINISH AND SERVE

Spoon the rocket chimichurri over the salmon before serving.





