



Product Spotlight: Harissa Paste



Made in Tasmania, Island Currie's harissa is a delicious red chilli pepper-based paste frequently seen in Moroccan cuisine. It's gluten free and has no added preservatives or fillers.

Harissa Salmon with Roasted Lemon Risoni

Salmon fillets rubbed with vibrant harissa paste, baked with cherry tomatoes and zucchini, served with risoni tossed with a roasted lemon dressing, and fresh dill.

 30 minutes

 2 servings

 Fish

Per serve: **PROTEIN** 28g **TOTAL FAT** 14g **CARBOHYDRATES** 36g

FROM YOUR BOX

ZUCCHINI	1
LEMON	1
CHERRY TOMATOES	200g
RISONI	125g
SALMON FILLETS	1 packet
HARISSA PASTE	1 sachet
SHALLOT	1
DILL	1 packet

FROM YOUR PANTRY

oil for cooking, olive oil, salt, pepper, white wine vinegar, honey

KEY UTENSILS

oven tray, saucepan

NOTES

Oven tray over-crowded with veggies? Use a second tray or oven dish for the salmon.

To make the dressing creamy, add some tahini or yoghurt.

No gluten option - risoni is replaced with quinoa. Cook quinoa in boiling water for 10-15 minutes until tender. Drain well and dress as per instructions.



1. ROAST THE VEGETABLES

Set oven to 220°C and bring a saucepan of water to a boil (see step 2).

Crescent **zucchini** and halve **lemon**. Toss on a lined oven tray with **cherry tomatoes, oil, salt and pepper**. Roast for 10 minutes (see step 3).



2. COOK THE RISONI

Add **risoni** to saucepan of boiling water. Cook for 8-10 minutes until al dente. Drain and rinse with cold water.



3. ROAST THE SALMON

Coat **salmon** with **harissa paste** and season with **salt and pepper**. Add to oven tray (see notes) with **vegetables** and roast for 10-12 minutes until cooked to your liking.



4. PREPARE THE TOPPINGS

Thinly slice **shallot** and toss with **2 tsp vinegar**. Finely chop **dill**.



5. TOSS THE RISONI

Return **risoni** to saucepan. Add **3 tbsp olive oil, 1/2 tsp vinegar, 1/2-1 tsp honey, juice from roasted lemon, salt and pepper**. Toss with **risoni** to combine.



6. FINISH AND SERVE

Divide **risoni** and **roasted vegetables** among shallow bowls. Top with **salmon, shallot** and **dill**.



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