

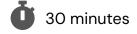




# Harissa Salmon

# 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.







PROTEIN TOTAL FAT CARBOHYDRATES

43g 13g 63g

#### 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. Increase dressing in step 5 to coat quinoa.





#### 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**

Add 2 tbsp olive oil, 1/2 tbsp vinegar, 1/2-1 tsp honey, juice from roasted lemon, salt and pepper to reserved saucepan (see notes). Add risoni and toss to combine.



## 6. FINISH AND SERVE

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

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



