



### 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



4 servings



Fish

Per serve:	PROTEIN	TOTAL FAT	CARBOHYDRATES
	41g	13g	57g

## FROM YOUR BOX

ZUCCHINI	1
LEMON	1
CHERRY TOMATOES	400g
RISONI	250g
SALMON FILLETS	2 packets
HARISSA PASTE	2 sachets
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.



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### 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).



### 4. PREPARE THE TOPPINGS

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



### 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. Reserve saucepan (see step 5).



### 5. TOSS THE RISONI

Add **3 tbsp olive oil, 1/2 tbsp vinegar, 1–2 tsp honey**, juice from roasted lemon, **salt and pepper** to reserved saucepan (see notes). Add risoni and toss to combine.



### 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.



### 6. FINISH AND SERVE

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

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