



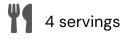


Crispy Skin Salmon

with Apple Kale Coleslaw

A fresh and flavourful kale coleslaw with a hint of chilli served with coral pink crispy skin salmon and finished with sweet peanut clusters.







Spice it up!

Add lime juice or sweet chilli sauce to the dressing for added flavour. Instead of salt for seasoning, you can try soy sauce or fish sauce.

er serve: PROTEIN TOTAL FAT CARBOHYDRATES

31g 22g

36g

FROM YOUR BOX

GREEN APPLES	2
RED CHILLI	1
KALE COLESLAW	400g
ALFALFA SPROUTS	1 punnet
PEANUT CLUSTER MIX	60g
SALMON FILLETS	2 packets

FROM YOUR PANTRY

sesame oil, apple cider (or rice wine) vinegar, sugar (brown, or of choice), salt, pepper

KEY UTENSILS

large frypan

NOTES

Use soy sauce or fish sauce in the dressing for added flavour.

Line the frypan when cooking the clusters to prevent burnt parts from sticking to the bottom of the pan. Once cooked, place seed clusters onto a plate lined with baking paper to stop them from sticking.

If you don't want to make the seed clusters, toast the seeds in a dry frypan and toss them through the salad instead.

Peanut cluster mix: peanuts, pepitas, sunflower seeds.





1. PREPARE THE SALAD

Slice the **apples** and **chilli**. Toss with **kale coleslaw** and **sprouts** (use to taste).



2. PREPARE THE DRESSING

Whisk together 2 tbsp sesame oil, 3 tbsp vinegar, salt and pepper (see notes). Set aside.



3. MAKE THE SEED CLUSTERS

Heat a dry frypan over medium-high heat (see notes). Add cluster mix, stir in 2 tsp sesame oil, 1 tbsp sugar and a pinch of salt. Cook until clusters are formed. Set aside on a lined plate to cool.



4. COOK THE SALMON

Coat salmon with 2 tsp sesame oil, salt and pepper. Reheat frypan over mediumhigh heat. Cook salmon skin side down for 4 minutes until crispy. Turn over and cook for a further 3-4 minutes.



5. FINISH AND SERVE

Toss salad with dressing and divide among plates with salmon. Garnish with seed clusters.

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



