

Salmon Romesco

Ingredients

- 2 x SO Salmon Portions
- 1 jar of Pesto Rosso
- 4 red peppers sliced into 1 cm thick strips
- 1 large handful of almonds
- 1 pack of Tender stem Broccoli

Step 1

Cook the Salmon as per on pack cooking instructions, making sure the skin is crispy.

Step 2

While the Salmon is cooking cook the pepper strips in a large frying pan with a little olive oil over a high heat until they are cooked and soft, add in the pesto rosso and mix.

Step 3

In a small food processor place the pepper and pesto mix, the hand full of almonds along with some salt and pepper and blend to a coarse paste, return to the pan to keep warm.

Step 4

Blanche the broccoli as instructed on the pack, once cooked place a large amount of sauce in the center of a plate with the broccoli lay on top, place the salmon skin side up on top of the broccoli and serve.