



Baked salmon with peach salad

Ingredients: (Serves 4)

3 Tablespoons sumac
Pinch of salt
400g Salmon piece, skin off
2 Tablespoons capers
2 Tablespoons cornichons
½ Bunch parsley
Zest and juice of 1 lemon
1 Tablespoon olive oil, plus 1 tablespoon extra
1 Peach, thinly sliced
1 Zucchini, shaved
1 Large handful rocket
1 Shallot, finely sliced
1/4 Bunch tarragon, leaves picked
50g Feta, crumbled
2 Tablespoons roasted almonds, roughly chopped

Method:

1. Preheat oven to 190°C.
2. Line a baking tray and place salmon on the tray. Cover the top side of the salmon with sumac and a pinch of salt. Bake in the oven for 10-15 minutes or until salmon is cooked to your liking.
3. To make the dressing, combine capers, cornichons, parsley, lemon zest and half the juice in a small food processor. Blitz to combine then stir in 2-3 tablespoons of olive oil. Set aside.
4. Meanwhile, combine peach, zucchini, rocket, shallot and tarragon and combine with dressing.
5. Serve salmon with peach salad and top with almonds and feta.