

Caesar-Spiced Salmon

with Creamy Caesar Salad

Family Friendly

Quick

25 Minutes







Salmon Fillets, skin-on

Baby Spinach





Mini Cucumber



Roma Tomato

Caesar Dressing



Ciabatta Roll



Celery Salt

Ground Coriander

Start here

- Before starting, preheat the oven to
- Wash and dry all produce.

Bust out

Baking sheet, measuring spoons, large bowl, parchment paper, small bowl, large non-stick pan, paper towels

Ingredients

9		
	2 Person	4 Person
Salmon Fillets, skin-on	250 g	500 g
Baby Spinach	113 g	227 g
Mini Cucumber	66 g	132 g
Roma Tomato	80 g	160 g
Ciabatta Roll	1	2
Caesar Dressing	2 tbsp	4 tbsp
Celery Salt	1 tsp	2 tsp
Ground Coriander	½ tbsp	1 tbsp
Oil*		
Salt and Pepper*		

^{*} Pantry items

Allergens

Hey home cooks! Please refer to the website or app for the as-prepared recipe nutritional information.

Ingredients are packaged in a facility that also handles egg, fish, crustacean, shellfish, milk, mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.



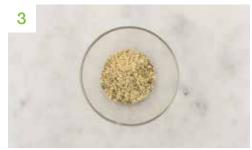
Make croutons

Cut ciabatta into 1-inch pieces. Add ciabatta and 1 tbsp oil (dbl for 4 ppl) to a parchmentlined baking sheet. Season with salt and pepper, then toss to coat. Toast in the middle of the oven, stirring halfway through, until lightly golden, 5-7 min. (TIP: Keep an eye on croutons so they don't burn!)



Prep

Meanwhile, cut **cucumber** into 1/4-inch rounds. Cut **tomato** into ½-inch pieces.



Make Caesar spice

Combine 1 ½ tsp celery salt, ½ tbsp coriander and 1/4 tsp pepper (dbl all for 4 ppl) in a small bowl. (NOTE: This is your Caesar spice.) Pat **salmon** dry with paper towels, then sprinkle **Caesar spice** over tops.



Cook salmon

Heat a large non-stick pan over medium-high heat. When hot, add 1/2 tbsp oil (dbl for 4 ppl), then salmon, skin-side down. Cook until skin is crispy, 4-5 min. Flip and cook until **salmon** is cooked through, 3-4 min.**



Finish and serve

Add croutons, cucumbers, spinach, tomatoes and Caesar dressing to a large bowl. Season with salt and pepper, then toss to combine. Divide **salad** between plates. Top with Caesar-spiced salmon.

Dinner Solved!

Contact

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^{**} Cook to a minimum internal temperature of 70°C/158°F, as size may vary.