

Roast Side of Salmon with Nut Crust & Zingy Lime Dressing (Serves 8)

Ingredients

Salmon:

1.25 kg side of salmon with skin on, pin bones removed
Salt and freshly ground black pepper
 $\frac{3}{4}$ cup Alison's Pantry Natural Almonds, roughly chopped
 $\frac{3}{4}$ cup Alison's Pantry Natural Cashews, roughly chopped

Zingy Lime Dressing:

Juice of 3 limes
1 long red chilli, very finely chopped
2 tbsp fish sauce
1 tbsp sesame oil
3 tbsp Alison's Pantry Sesame Seeds, toasted

To Serve

$\frac{1}{3}$ cup chopped fresh coriander or parsley, as preferred
Extra limes, halved, to serve



Method

1. Preheat oven to 190°C. Place salmon, skin-side-down, on a large, flat oven pan lined with non-stick baking paper. Season well with salt and pepper. Scatter and then press nuts on top, to form a thick crust.
2. Bake salmon for 15 minutes for medium or 20-25 minutes for well done. Keep an eye on the nut crust and if it is getting too dark then cover with foil, if necessary. Remove salmon from the oven.
3. Place dressing ingredients in a small lidded jar and shake well to combine.
4. Pour dressing over salmon, scatter with coriander or parsley, and serve with extra limes on the side, to squeeze over.

Salmon can be served hot or refrigerated until cold.

This recipe was created by Julie Le Clerc for Alison's Pantry.

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