



## *Herbed Salmon with Almond Couscous*

**SERVES: 4 | TOTAL TIME: 30 MINUTES**

### **INGREDIENTS**

- 4 x 150 g salmon fillets, skin on
- 1 tsp smoked paprika
- 1 tsp fennel seeds, lightly crushed
- 2 lemons
- ½ cup fresh chopped dill, plus extra to garnish
- 2 tbsp olive oil
- Salt and freshly ground black pepper

#### **For the Almond Couscous**

- 1 tbsp olive oil
- 2 cloves garlic, minced
- ½ cup sliced almonds
- ½ tsp smoked paprika
- 1 ¼ cups water
- 1 cup couscous
- ⅓ cup flat leaf parsley leaves, chopped
- Juice of half a lemon
- Salt

### **DIRECTIONS**

1. Preheat the oven to 180°C.
2. Line a tray with baking paper, drizzle with a little olive oil and place the salmon on top, skin side down. Set aside.
3. In a bowl, combine the paprika, fennel seeds, zest from 1 lemon, juice from half a lemon, dill and olive oil. Add ½ tsp salt and ¼ teaspoon of pepper and stir to combine. Spoon the mixture on top of the salmon and set aside while you prepare the couscous.
4. Heat the oil in a large saucepan over medium heat. Add the garlic and almonds and, when golden brown, stir through the paprika.
5. Add water and bring to the boil. Remove the saucepan from the heat, add the couscous and a generous pinch of salt, and mix well. Cover with a lid and leave to absorb the liquid, about 5 minutes.
6. While the couscous is absorbing, bake the salmon in the oven for 8 to 10 minutes, or until cooked to your liking.
7. Once the couscous is done, use a fork to fluff the couscous and stir through the lemon juice and chopped parsley.
8. To serve, create a bed of couscous on a plate and place salmon on top. Garnish with dill and lemon on the side.