



## **Srircha Marinated Salmon**

**Zesty and flavour packed Srircha marinated salmon fillet with aromatic brown rice and a fresh white bean salad drizzled with red wine vinaigrette**

### **Cooking Instructions Srircha Marinated Salmon:**

1. Preheat oven to 180 degrees
2. Remove from packaging and place on lined baking tray, skin side down
3. Place tray in oven and cook for 20-25 minutes or until cooked to your liking

### **Cooking Instructions Aromatic Brown Rice:**

1. To heat on the stovetop, remove from packaging
2. Place in cold pot over medium heat and stir until desired temperature is reached
1. To heat in microwave, remove from packaging and place in microwave safe container
2. Heat on High for 2 minutes or until desired temperature is reached

### **Cooking Instructions Greens:**

1. Add dressing to beans
2. Toss to combine all ingredients and serve

### **Ingredients:**

#### **Srircha Marinated Salmon – Gluten Free**

Salmon Fillet, Srircha, Kaffir Lime and Ginger

- Great care has been taken by our Fish Monger to debone your salmon, however please note that some bones may still be present

#### **Aromatic Brown Rice – Gluten Free**

Brown Rice, Rosemary, Thyme, Oregano, Lemon, Onion, Celery and Carrot

#### **White Bean Salad – Gluten Free**

Canelloni Beans, Great Northern Beans, Berlotti Beans, Butter Beans, Cucumber, Cherry Tomatoes, Spanish Onion, Rocket and Carrot

Dressing: Red Wine Vinaigrette