



Lemon & Spice Salmon

Ingredients

1/4 cup lemon juice
1 tbsp extra virgin olive oil
1/2 tsp ground coriander
1/2 tsp ground cumin
1/2 tsp turmeric
1/2 tsp chilli powder
4 salmon filets with skin on
Serves 4

Method

1. Place all ingredients in a small glass jar and shake well to combine
2. Brush over salmon pieces
3. Heat BBQ plate or frying pan lined with baking paper
4. Cook salmon 2-3 minutes each side. Brush with remaining marinade while cooking.
5. Serve on a bed of wilted greens and wholegrain brown rice.

*Courtesy of my fabulous mother-in-law.
Always a wealth of knowledge and
guidance in the kitchen.*