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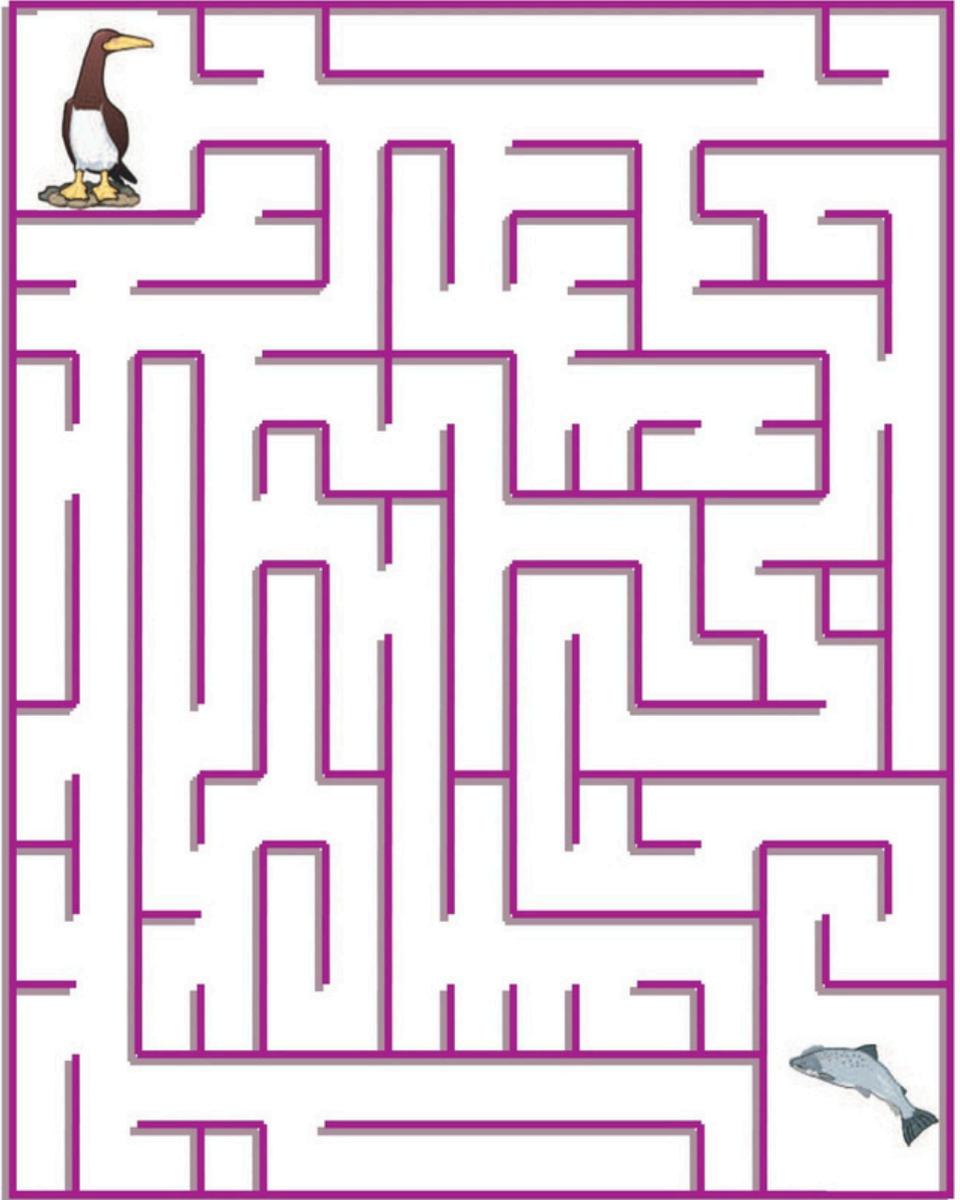
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MAZE

Find the way through labyrinth.



What do want to see here??? Let us know!!!

Tunisian Hot Salmon



Ingredients:

- ▶ 6–8 slices salmon fillet
- ▶ 1 large red pepper, sliced
- ▶ 5 cloves garlic, sliced
- ▶ ½ jalapeño pepper, thinly sliced
- ▶ 1 cup oil
- ▶ 1 Tbsp paprika
- ▶ 1½ tsp salt
- ▶ 1 tsp black pepper
- ▶ 1 tsp turmeric
- ▶ 1 tsp coriander
- ▶ Pinch cayenne pepper



Instructions:

1. Place salmon skin-side down in a 9 × 13 inch baking pan.
2. In a separate bowl, combine all remaining ingredients.
3. Spoon mixture over the fish. Add enough water to barely cover the salmon.
4. Cover the pan and poke small holes in the cover.
5. Bring to a boil, then simmer over low–medium heat until most of the liquid is absorbed.

Note: Alternatively, bake uncovered in the oven at 350°F (175°C) for about 25 minutes. Serve warm.



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