



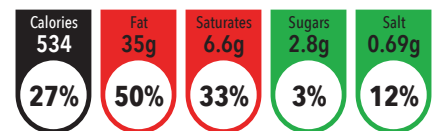
SALMON WITH SPINACH & PEA HOUMOUS

 **Prep: 15 minutes**

 **Cook: 15 minutes**

 **Serves: 4**

Each serving contains



of your guideline daily amount

Ingredients:

- 4 salmon fillets, skin removed
- 3 tbsp extra virgin olive oil + 1 tsp to drizzle
- 400g can chickpeas, drained
- 1 tbsp tahini
- Juice 1 lemon
- 1 clove garlic
- 100g baby spinach leaves
- 75g frozen peas, defrosted
- 1 ¼ tsp **LoSalt**
- 50g rocket
- 150g radishes, thinly sliced

Method:

1. Preheat the oven to 200°C, gas mark 6.
2. Place the salmon on a parchment lined baking tray, season with black pepper and drizzle with 1 tsp oil. Bake for 12-15 minutes.
3. Meanwhile, place the chickpeas, tahini, juice ½ lemon, garlic, 50g spinach, peas, 2 tbsp oil and 1 tsp LoSalt in a food processor and blitz to give a coarse paste.
4. Mix the remaining spinach with the rocket. Whisk the remaining 1 tbsp oil and lemon juice together with the ¼ tsp **LoSalt** and mix into the salad with the radishes.
5. Serve the salmon on a bed of houmous with the salad on the side.

COOKS TIP:

Prepare the salmon and houmous in advance.