



Recipe from BigFish Brand™ Thai Salmon Salad

A light and healthy salad, prepared in minutes and zinging with delicious Eastern flavour. Add more fresh chilli at the end if you like it hot!

Preparation time: 5 minutes

Cooking time: 5 minutes

Serves two

Ingredients

2 BigFish Brand™ Salmon Fillets with Eastern Thai Spices
Half a mooli (white radish), peeled
1 salad radish, finely sliced
2 salad onions, finely sliced
100g trimmed mange tout peas, finely sliced
Half a fennel bulb, shredded
25g basil (Thai basil is best)
1 lime
50g cashew nuts, chopped and toasted
50ml groundnut oil
Half a red chilli, finely sliced
1 tsp honey
Sea salt to season



Method

1. Remove the outer packaging from salmon fillets and pierce a hole in each vacuum pack. Place on a microwaveable plate and cook on full power for 4 minutes from frozen. Once cooked, remove the fillets from the packaging and leave to one side to cool.
2. Bring a frying pan to a medium heat, and add chopped cashew nuts. Toast until lightly brown, and put aside.
3. Using a peeler, create ribbons of mooli and place into a large glass bowl. Add the sliced salad onions, radish and mange tout, plus the shredded fennel, toasted cashew nuts, and half a red chilli, finely sliced.
4. Pull the basil leaves from their stalks, roughly tearing the leaves, then chop the stalks and add both to the salad bowl.
5. Make a dressing for the salad by adding the juice and zest of 1 lime, 50 ml ground nut oil, a tsp of honey and pinch of sea salt to a lidded glass jar. Replace the lid tightly then shake to combine the dressing, adding more lime and salt to taste.
6. Once the salmon has cooled, flake with a fork and add to the salad bowl. Drizzle over the homemade dressing and serve.