

Strictly Suppers #1 2015 - Salsa Steamed Salmon

Here's the first in my Strictly Suppers 2015 range, it's Salmon topped with my take on Salsa Verde steamed in foil.... delicious!



Ingredients

For the Salsa

- 2 large handfuls of basil leaves
- 1 hand full of small Gherkins
- 1 Tbs of capers
- 2 handfuls of Mature Cheddar Cheese
- 2 garlic cloves or 1 tsp dried garlic
- 2 anchovy fillets
- 1 large handful of pine nuts
- Lime or lemon juice

For the salmon

- 2 Salmon fillets
- 1 glass of white wine

Also Needed

- Knife
- Aluminium Foil
- Baking Tray
- Food Processor
- Olive oil
- Salt and Pepper

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Method:

1	Preheat the oven to 180 ⁰ Celsius.	
2	In a food processor put all the ingredients for the Salsa, I've given guideline quantities above but you can use as little or as much as you like. When you blitz it it's up to you how smooth or course you want it, I like the sauce quite chunky.	
3	Place one piece of salmon on one piece of foil, then grind pepper and salt over the top.	
4	Top with the Salsa, spread it all over the Salmon Steak. Add a good glug of wine and olive oil to each package.	
5	Rap the Salmon in a parcel, make sure there's a bit of room for the air to circulate.	

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6	Place in the oven and cook for 15 – 20 minutes.	
Serve with Sautéed Potatoes and possibly a side salad		

