

Salmon with Zucchini Noodles, Pine Nuts & Parmesan

Ingredients

2 x Huon Wood Roasted Salmon 150g

Olympic Fine Foods Pine Nuts, 2 tbsp

Fresh Basil Leaves, ½ cup

Brunswick Dairy Company Shaved Parmesan, ¼ cup

Khaithai Rice Bran Oil, 1 tbsp

3 x Zucchini

1 Lemon, (zest & juice)

Method

Step 1

Gently break up the Huon salmon into smaller, bite-sized pieces.

Step 2

Heat a large fry pan with the rice bran oil & toast the pine nuts until golden.

Add in the Huon salmon pieces.

Step 3

Wash and dry the zucchini. Use a julienne, peeler, or a vegetable spiralizer to make zucchini noodles or ribbons.

Step 4

Reduce the heat and add in the zucchini noodles, shaved parmesan, basil leaves, lemon juice and lemon zest. Gently toss all the ingredients together.

Step 5

Serve immediately with some extra flaked salmon or parmesan as desired.

Enjoy, buon appetito!



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Pic for illustration purposes only. Recipe may vary in appearance to pic.