

# SPICY CRUSTED SALMON

by Mandy Biffin of Zephyr

2013 Winner : Main Course

## Ingredients (serves 6)

1 side salmon, pin-boned, skin on (approx 500g)

¼ bunch coriander, plus ½ bunch for garnish

¼ bunch flat-leafed parsley

1 long red chilli, deseeded

1 small red onion

5 cloves garlic

1 tablespoon chilies chipotles (Goya brand)

2 teaspoons ground cumin

2 teaspoons sugar

1 teaspoon sea salt

1 teaspoon ground pepper

1 lime, cut into slices, plus 2 extra for serving



## Method

Preheat oven 200°C.

Chop coriander, parsley, chilli, onion, garlic and chipotles. Add cumin, sugar, salt and pepper. Cut 1cm deep slices into salmon at 10cm intervals. Rub spice mix all over salmon, massaging into cuts. Place lime slices into cuts. Place on baking tray lined with baking paper. Cook for 20-25 mins. Garnish with extra coriander and lime wedges.

Can be served in warmed taco shells with Mango & Tomato Salsa and Guacamole on the side.