



## **Tandoori Spiced Salmon with Pilau Rice and Bombay Saag Aloo**

### INGREDIENTS

Fresh Salmon Fillets – 4  
Natural Yoghurt – 4tbls  
Curry Powder – 2tsp  
Paprika – 1tsp  
Lemon – 1  
Easy Cooked Long Grain Rice – 200g (cooked weight)  
Turmeric – 1tsp  
Spinach Leaf – 100g  
Cooked New Potatoes – 200g  
Garlic clove – finely chopped  
Fresh Ginger 1tblsp finely chopped  
Small Onion – 1 (finely diced)  
Red Pepper – 1 (large diced)  
Vegetable Oil – 1tbls  
Fresh Coriander – 20g

### Method

1. In a large bowl place the yoghurt, 1 tsp curry powder, paprika and lemon juice stir and add the salmon fillets and thoroughly coat in the mix.
2. Heat half the oil in a wok and add the salmon, turn the heat down and gently cook for 10 minutes.
3. Cook the rice in a saucepan or heat through a steamer adding the turmeric
4. In a pan heat half the oil, add the garlic, ginger and onion, cook until soft, add the peppers cook for 1 minute, add the rest of the curry powder stir through the cooked potatoes and wilt through the fresh spinach and coriander.
5. To serve place the hot rice into a ramekin and turn out onto a plate . Place the Saag Aloo onto the plate and place the cooked salmon onto the Saag Aloo.

