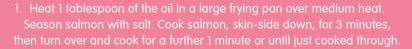
SALMON WITH CAULIFLOWER SALAD

Prep + cook time: 30 minutes Serves: 4

Ingredients

1/4 cup (60ml) extra virgin olive oil
4 x 160g (5-ounce) boneless
Salmon fillets
2 small cloves garlic, crushed
3 anchovy fillets, chopped very finely
1/3 cup (80ml) lemon juice
1/2 cup (55g) finely chopped
Roasted walnuts



400g (12½ ounces) shaved cauliflower (see tip)

- 2. Meanwhile, combine remaining ingredients, except the cauliflower, in a small bowl: season to taste.
- 3. Divide salmon and cauliflower among plates. Drizzle with the walnut mixture and sprinkle with extra parsley leaves, if you like.
 - 4. Serving suggestion Accompany the fish with Israeli couscous or quinoa, if you like; however, be aware that the nutritional count will change.

Tips

Shave the cauliflower using a mandoline or V-slicer.



