

POTATO NOODLES SERVED WITH SALMON



Serving: 2

Cooking Time: 10 minutes

Prep Time: 10 minutes

INGREDIENTS

- **Ingredients for salmon:**

- Salt, to taste
- 2 x 200g salmon fillet, skin on
- **Ingredients for garlic & ginger dressing:**
- 1 knob of ginger
- 2 garlic cloves
- 15ml (1 tbsp) fresh coriander
- 10ml (2 tsp) garam masala
- 10ml (2 tsp) ground cumin
- Salt, to taste
- Juice of 1 lemon
- 125ml (½ cup) fish stock
- **Ingredients for potato noodles:**
- 2 potatoes
- Salt, to taste

INSTRUCTIONS

1. Preheat the griddle pan to hot
2. Season the salmon and grill until the outside is cooked and the inside is still a little pink
3. To make the dressing, mix all the ingredients in a pot and cook until slightly reduced, for (+/- 10 minutes). Set aside
4. The potato noodles are made by using a spiralizer to get the noodle affect
5. Heat a little water in a frying pan and add the potato noodles. Gently boil until the potatoes are cooked, season
6. Serve the salmon topped with the dressing and the potato noodles