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Alaska Salmon Tagine

Serves 4

Preparation time **5 minutes**
Cooking time **20 minutes**

Fish for compliments

Wow family and friends – and make entertaining easy – with this Moroccan-inspired tagine-style dish, served up in less than 30 minutes!



1. Remove the skin from the salmon fillets, if preferred.
2. Heat the oil in a large frying pan and cook the onion for 3-4 minutes. Add the cumin and paprika and fry gently for about 20-30 seconds.
3. Stir in the tomatoes, mandarin segments, vegetable stock powder and sultanas. Cook for 5 minutes, then add the spinach and stir it in as the leaves wilt.
4. Arrange the salmon fillets on top of the tomato mixture. Cover with a lid or a piece of greased foil and cook over a medium-low heat for 8-10 more minutes.
5. Meanwhile, cook the couscous according to pack instructions. Serve with the salmon tagine, garnished with chopped fresh coriander.

Ingredients:

- 4 x 125g Wild Alaska salmon fillets
- 2 tbsp olive or vegetable oil
- 1 onion, peeled and sliced
- 1 tsp cumin seeds or ground cumin
- 2 tsp ground paprika
- 1 x 400g tin chopped tomatoes
- 1 x 298g tin mandarin segments, drained
- 1 tsp vegetable stock powder
- 50g sultanas
- 100g baby spinach
- 150g couscous
- Chopped fresh coriander, to garnish

For more recipe inspiration, cooking tips and nutritional information, visit **www.wildalaskaseafood.co.uk**

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