



whizz
leftover bread
and crust in a food
processor to make
bread crumbs

HERB AND CITRUS CRUST SALMON

SERVES 8 TAKES 10 mins to prepare + 25 minutes to cook

🇬🇧 1 M&J Fish Counter side salmon, approximately 750g
2 tsp olive oil

Crust

2 tbsp olive oil
20g fresh mint, finely chopped

🇬🇧 20g Mudwalls fresh coriander, finely chopped
1 lemon, zest and juice
1 lime, zest and juice
salt and black pepper

1. Preheat the oven to 180C /Gas 4.
2. Place the salmon on a tray and brush with 2 tsp olive oil and season with salt and pepper.
3. Mix the crust ingredients together in a bowl then pile the crumb evenly on top of the salmon and press down firmly.
4. Bake for about 25 minutes until the salmon is cooked and the topping is crisp and golden.

“All M&J fish and seafood comes from well managed fisheries and is always responsibly sourced. This has been the case for over 35 years”

**Christine - Your in store fish and meat
Manager**

