

INGREDIENTS

- 2x medium large salmon fillets
- 3 tbsp basil pesto (store bought is fine)
- ½ punnet cherry tomatoes (halved)
- 1 medium zucchini (cut into thin slices, skin on)
- ¼ pumpkin (cut into thin slices, skin on)
- ½ red onion (cut into wedges)
- Salt and pepper (to taste)
- Additional fresh basil for serving
- Good loaf of bread to serve (optional)

INSTRUCTIONS

1. Preheat oven to 200°C. Line a large sheet pan with baking paper OR spray well with pan spray
2. Place red onion, tomatoes, zucchini and pumpkin in a bowl and toss through 2 tbsp of the pesto to coat the veg
3. Arrange salmon in a single layer on 1/3 of pan, followed by the pesto coated veg on the remainder - ensuring that the pumpkin slices are on the bottom of the pan
4. Spread a bit of pesto over each salmon fillet. Season sheet pan with additional salt and pepper
5. Roast salmon and vegetables for 10-15 minutes until salmon reaches your desired doneness (55°C medium-rare, depending on size of fillet) and vegetables are tender - you may need to return these to the oven and roast for a little longer after removing the salmon
6. To serve, arrange salmon fillets, bursting tomatoes and other veg in serving bowls and top with additional basil. Serve hot and enjoy!



Traybake Pesto Salmon



2-4 servings



30 minutes

Our traybake pesto salmon with vegetables is an easy yet indulgent meal. Simple enough to pull together through the week, but also has that "wow-factor" if you're having guests over for dinner.

Leftover idea: You can simply either eat cold, or heat through, the next day.

Alternatively you could make some couscous (as per pack instructions), chop up your leftover veg & mix through, and then top with the leftover salmon - et voila, you have yourself a delicious salad!