

Honey Salmon with Couscous



Serves 2

Prep 5 mins

Cooking 15 mins

Easy

Ingredients

2 lemons
2 tsp Ras-el-Hanout spice
2 spring onions, thinly sliced
3 tsp olive oil + extra for drizzling
2 boneless, skinless salmon fillets
150g couscous
2 tsp clear honey
handful of parsley leaves finely chopped

Ras-el-hanout

1½ teaspoons coriander seeds.
¾ teaspoon cumin seeds
½ teaspoon crushed chilli flakes
1¼ teaspoons ground cinnamon
1 teaspoon paprika
½ teaspoon ground cardamom
½ teaspoon ground ginger
½ teaspoon ground turmeric

1. Heat the oven to 200C./ Fan 180C/ Gas 6. Zest and juice 1 lemon, then mix the zest and 1/2 the juice with the spice, 1/2 the spring onions and 2 tsp oil. Season. Put the salmon into a shallow dish, spoon over the marinade, then leave for 10 mins to let the flavours mingle.
2. Meanwhile, put the couscous in a large bowl. Tip the remaining lemon juice and oil, spring onions and 150ml boiling water, then cover and leave to stand.
3. Lift the salmon onto a foil-lined baking tray, spoon over any leftover marinade, then roast for 15 mins. With 5 mins to go, pull out the baking tray and spoon 1 tsp clear honey over each fillet.
4. Add the parsley to the couscous, spoon over the juices from the baking tray and add the lemon wedges.