

Salmon Fillet with Mozzarella Pesto



Serves 4 Prep 10 mins

Cooking 15 mins

Easy

Ingredients

2 salmon fillets
4 tbsp pesto
125g ball of mozzarella
Cup of wholemeal couscous
1 lemon both zest & juice

For the tomato salad

1 beef tomato
2 slices of lemon
Extra virgin olive oil
Basil leaves

For the pesto:

20g basil leaves
13g toasted pine nuts
13g grated parmesan
2 tbsp olive oil

1. First make the pesto. Blitz all ingredients except the parmesan, which you add at the end, or use shop bought pesto
2. Make a little cut crossways inside the salmon fillets, put in some pesto, drizzle over some olive oil, salt & pepper.
3. Stuff a couple of slices of mozzarella into the hole & put a little pesto on top.
4. Take the salmon fillets, put on a tray in the oven at 200C, for \pm 10-15mins until the salmon is cooked & the mozzarella has melted.
5. Fill up $\frac{3}{4}$ of a mug with couscous, leaving a little room at the top. Top with boiling water from the kettle and add a slice of lemon, a pinch of salt and a couple of basil leaves. Leave for 5-10 mins, covered to keep the steam in.
6. Thinly slice the tomatoes, add the lemon slices, season with salt, olive oil & a few basil leaves, shake it around a little and leave it macerating.
7. When ready to serve, pull out the lemon slices.
8. To serve, put the couscous onto plate, put the tomato salad on top & serve with the cooked salmon and a few fresh basil leaves on top.