



READY TO COOK
BY HARRIS FARM

CREATE THIS MEAL WITH...



HARRIS FARM
IMPERFECT PICKS

SALMON AND RAW ZUCCHINI PESTO NOODLES



PREP
10 min



COOK
10 min



SERVES
2

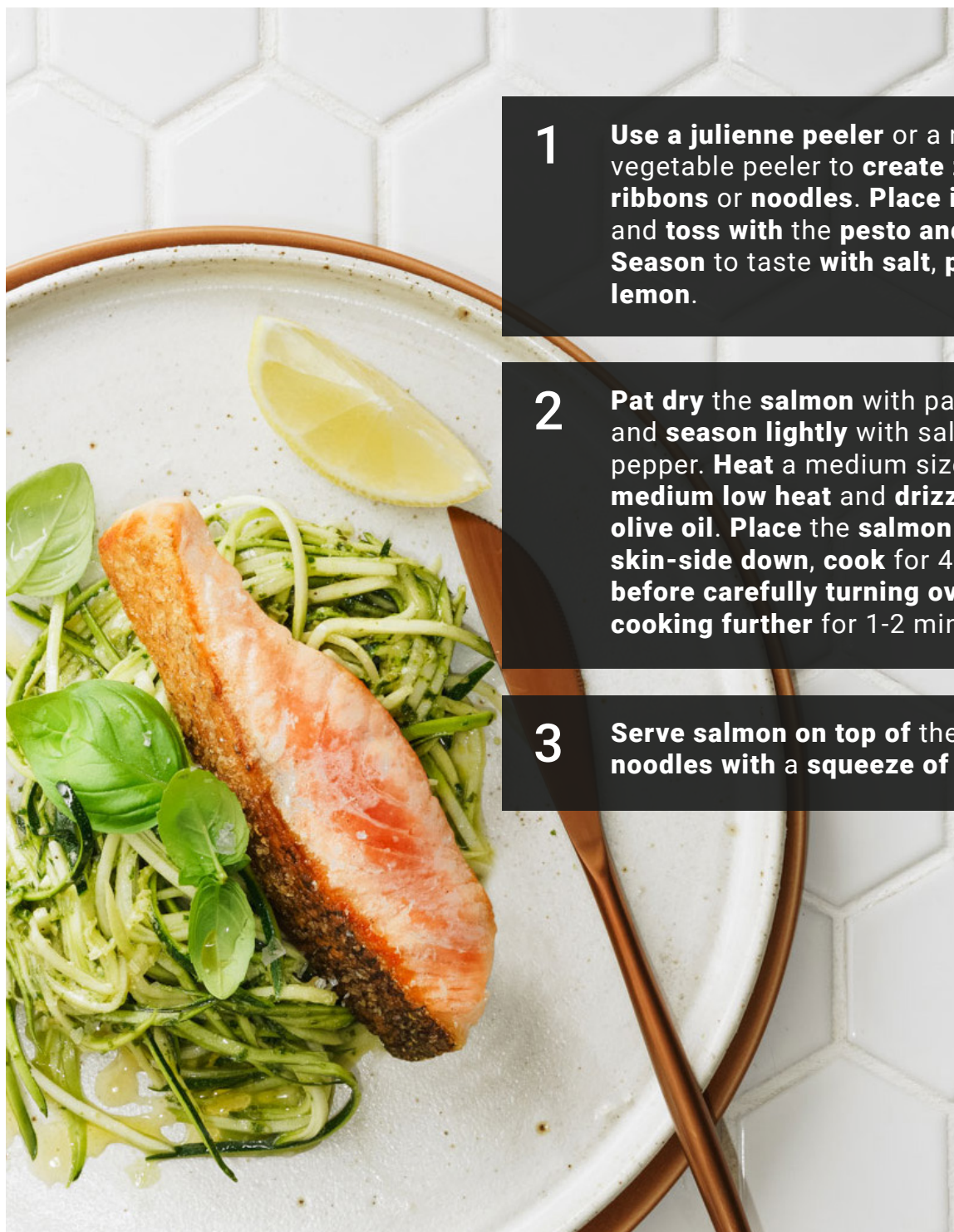
INGREDIENTS:

- > 2 Salmon Fillets
- > 2 Imperfect Zucchini
- > 2 Tbsp Re-Purposeful Picks Pesto
- > ½ Lemon

WHAT YOU'LL NEED FROM YOUR PANTRY:

- > 3 Tbsp Extra Virgin Olive Oil
- > Salt and Pepper

METHOD - GET COOKING!



1 Use a **julienne peeler** or a regular vegetable peeler to **create zucchini ribbons** or **noodles**. Place into a **bowl** and **toss with the pesto and olive oil**. **Season** to taste with **salt, pepper, and lemon**.

2 **Pat dry** the **salmon** with paper towel and **season lightly** with salt and pepper. **Heat** a medium sized **pan over medium low heat** and **drizzle** some **olive oil**. Place the **salmon in the pan skin-side down**, **cook** for 4-5 minutes **before carefully turning over** and **cooking further** for 1-2 minutes.

3 **Serve salmon on top of the zucchini noodles** with a **squeeze of lemon**.

CHEF'S TIPS FOR COOKING AND LEFTOVER...

- There won't be any leftovers this time!



FEEDBACK OR QUESTIONS?

Shoot us an email at:
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