NARIA ROYALE
THE PREMIUM SEAFOOD HOUSE

Herb Salmon with Seasonal Vegetables

A vibrant tray of seasonal vegetables makes an inviting match for herb-and-garlic salmon — simple, colourful and made for sharing.

35 MINUTES · 2 SERVINGS · EASY

WHAT YOU WILL NEED

- [ ] 2 Naria Royale Herbs & Garlic Grill Salmon fillets (150 g each)
- [ ] 1 courgette, sliced
- [ ] 1 red pepper, sliced
- [ ] 150 g cherry tomatoes
- [ ] 1 red onion, cut into wedges
- [ ] 1 tbsp olive oil
- [ ] ½ lemon
- [ ] Fresh parsley, to finish

LET'S MAKE IT

01 Prepare the vegetables

Preheat the oven to 200°C (180°C fan). Cut the vegetables into evenly sized pieces.

02 Start roasting

Toss the vegetables with olive oil and spread on a baking tray. Roast for around 15 minutes.

03 Prepare the salmon

Cook the Naria salmon as instructed on its packaging, using a separate tray or pan if needed. Ensure it is fully cooked before serving.

04 Bring everything together

Finish roasting the vegetables until tender and lightly coloured; cooking time varies with size and oven.

05 Serve generously

Arrange the salmon beside the vegetables, add lemon and sprinkle with parsley.

THE NARIA TOUCH

Choose seasonal vegetables you enjoy; tender asparagus or small potatoes work well, adjusting roasting times as necessary.



