

**Baked Salmon with Vegetables**

Serves 4

Prep 15 mins

Cook 25 mins

**Ingredients**

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| 2 tbsp olive oil | 2 tbsp olive oil |
| 1 leek (white part), sliced | 1 leek (white part), sliced |
| 1 baby fennel, sliced | 1 baby fennel, sliced |
| 250g courgette, cut into thin strips or ribbons (using vegetable peeler) | 250g courgette, cut into thin strips or ribbons (using vegetable peeler) |
| 2 garlic cloves, thinly sliced | 2 garlic cloves, thinly sliced |
| 1 lemon, sliced | 1 lemon, sliced |
| 4 salmon fillets (wild-caught, if possible) | 4 salmon fillets (wild-caught, if possible) |

**Method**

Preheat the oven to 200℃ (180℃ for fan forced oven).

Pour the olive oil (keep about 1 tsp for later) into a roasting pan, place the pan in the oven, and heat for 5 minutes. Add the leek, fennel, courgette and garlic to the hot pan and toss well to coat with oil. Season with salt and pepper and bake for 5 minutes.

Season the salmon to taste, sprinkle with dill and top with the lemon slices. Arrange the salmon on top of the vegetables, drizzle with the remaining oil and bake for 10 minutes.

Add the tomatoes to the pan and bake for a further 5 minutes until fish is cooked to your liking and tomatoes are just soft.

Meanwhile, place snow peas and broccolini into a bowl. Pour over boiling water and set aside for 5 minutes until tender and then drain.

Serve the fish with the snow peas, broccolini and the rest of the vegetables. Sprinkle with sesame seeds and some sprigs of dill.