



Food For Thought Recipe and Allergen Card

Tandoori Salmon 25 portions

Ingredient	Hannah Product Code	Quantity
Salmon Cubes 1 ½ cm		1 box of fillets
Curry Powder		To Taste
Smoked Paprika		To Taste
Salt		To Taste
Lemon Juice		To Taste
Garlic finely diced		4 Cloves
Fresh Coriander		50g
Yoghurt		300ml

RECIPE METHOD

1. Add curry powder, smoked paprika, salt, garlic, yoghurt and lemon juice to create a marinade.
2. Marinade the salmon cubes for minimum 1 hour.
3. Preheat the oven to 220c.
4. Cook the salmon for 6-7 minutes.
5. Finish with lemon juice and chopped coriander ready to serve.

The allergens highlighted in RED are present in this dish
Allergens:
Cereals : Wheat Rye Barley Oats Spelt Kamut
Milk
Eggs
Peanuts
Tree Nuts
Sesame
Fish
Crustaceans
Molluscs
Celery
Mustard
Soya
Lupin
Sulphites
May contain...