



pohlmans.com.au



# Baked Salmon with Tangy Relish

[pohlmans.com.au/videos/](https://pohlmans.com.au/videos/)

## Ingredients

- salmon fillets, skin removed
- 1 cup Hidden Valley Parsley
- 1/3 cup Hidden Valley Dill
- 1/3 cup Hidden Valley Tarragon
- 1 shallot, finely chopped
- olive oil
- 2 tablespoons capers, rinsed and chopped
- 1 lemon juice and zest
- 1 Bunch Gourmet Vegies Broccolini, to serve
- pinch of salt and cracked pepper

## Method

1. Preheat the oven to 180 degrees, placing the top rack on the highest level. Line a baking tray with some baking paper.
2. Lightly season the salmon fillets with some salt and pepper, placing them onto the baking tray and into the oven for 15 minutes.
3. Pick your garden fresh Hidden Valley Parsley, Dill and Tarragon. Lightly rinse, curl the herbs together into a tight bunch and chop finely.
4. Finely chop the shallot and drained capers, combining with the herbs in a bowl. Add olive oil, the zest and juice of a lemon and season with salt and pepper. Set aside.
5. Trim the Gourmet Vegies Broccolini and place into a steamer over boiling water.
6. Remove the salmon from the oven, serving alongside the steamed broccolini.
7. Top with the tangy herb relish.