



Herbed Salmon



the Combi Wave™ 3 in 1

Breville®

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Prep: 10 minutes / Cook: 11 minutes



Serves: 2

1 clove garlic, crushed
1 tbsp chopped oregano
1 tbs chopped basil
½ tsp ground cumin
Pinch dried chilli flakes

2 x 200g salmon fillets, pine boned, skin-on
Sea salt, to season
1 lemon, cut into 6 thin slices
Olive oil, for drizzling
Green salad, to serve

Method

1. Combine the garlic, herbs, cumin and chilli in a small bowl. Season the salmon with salt. Top with the herb mixture and lemon slices.
2. Press **FOOD MENU** and select **COOK**, then **FISH**, 400g. Place the Combi Crisp pan on the turntable in high position and press **START** to preheat the pan. Place the salmon, skin side down, in the preheated pan and press **START** to begin cooking.
3. Drizzle the salmon with a little oil. Serve with a green salad, if desired.