

Sabrina Ghayour's spice roasted salmon



Sabrina Ghayour is known for her bestselling cookbooks focusing on Middle Eastern cuisine - and this recipe has to be one of her easiest - and tastiest.

Served in a tortilla wrap with salad and a dollop of Greek yoghurt, this flavoursome marinated salmon, from Sabrina's latest book *Simply*, makes a delicious, speedy supper.

INGREDIENTS (Serves 4)

500g skinless salmon fillet, cut into 4cm cubes

FOR THE MARINADE:

4tbsp Greek yogurt
1tbsp garlic granules
1tbsp (heaped) rose harissa

1tsp ground turmeric
1tsp paprika

Finely grated zest of 1 unwaxed lime and a good squeeze of juice
1tsp olive oil

Generous amount of Maldon sea salt flakes and freshly ground black pepper

TO SERVE:

Tortilla wraps
Sliced tomatoes
Finely sliced onion
Coriander leaves
Greek yogurt



METHOD

1 Preheat your oven to its highest setting (with fan if it has one). Line a baking tray with baking paper. Mix all the marinade ingredients together in a mixing bowl. Add the salmon and turn until well coated in the marinade.

2 Spread the salmon out on the prepared baking tray and roast for 10 minutes until cooked through.

3 Remove from the oven and serve immediately with tortilla wraps, tomatoes, finely sliced onion, coriander leaves and Greek yogurt.

 *Simply: Easy Everyday Dishes* by Sabrina Ghayour, is published by Mitchell Beazley, priced £26

