



Salmon & Capers

A delicious recipe using your favourite fresh fish and products from the Dundarave Fish Market!

Serves: 4 people

Ready in: 30 minutes

Fresh Seafood



2 lbs salmon fillet

Ingredients

2 tbsp chopped capers
1 tsp cayenne pepper
2 tbsp finely diced onions
1 tsp cumin
Zest of one lemon (reserve juice)
1 clove crushed garlic
1 tbsp olive oil

Instructions

1. Place fish in a baking dish (on parchment if desired). Drizzle fish with olive oil.
2. Mix capers, cayenne, cumin, garlic and onions in a bowl and spoon over salmon. Cook salmon at 350 degrees until done. Pour reserved lemon juice over salmon and sprinkle with zest. Enjoy!