

# Warm Salmon & Quinoa Salad

PREP TIME: 5 MIN

COOKING TIME: 20 MIN

SERVES: 4



## Ingredients

1 red pepper

1 tbsp. olive oil

4 wild salmon fillets

1 tsp. spices for salmon

1 1/3 cup sugar snaps

4 cups boiling water

1 1/3 cup cooked quinoa

2 handfuls fresh parsley

2 tbsp. fresh chives

## Directions

1. Preheat the oven to 400°F.
2. Cut the peppers into strips. Heat the oil in a pan on medium and stir fry the peppers for 5 minutes.
3. Place the salmon on a tray covered with baking paper, season with spices and cook in the oven for 10 minutes.
4. Place sugar snaps in a colander and pour over the boiling water. Then add the sugar snaps and quinoa to the peppers and heat for 4 minutes on medium heat.
5. Chop parsley and chives and mix into the quinoa. Serve aside with the salmon.

