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Grilled Salmon With Red Pepper Sauce

Ingredients

6 skinless salmon fillets
4 red peppers – deseeded, roasted and peeled
300g broccoli – ends trimmed and cut in half
200g zucchini – chopped big
6 garlic cloves – peeled
4 tbsp red wine vinegar
6 tbsp olive oil
3 tsp chili paste
3 1/2 cups couscous – cooked
3 cups chicken stock
2 lemons

Preparation

- 1 **RED PEPPER SAUCE**
- 2 Mix together the peppers and garlic.
- 3 Add vinegar and 2 tbsp of the oil.
- 4 Then blend in the chili paste and season well.
- 5
- 6 **SALMON**
- 7 Spread the broccoli and zucchini out on a roasting pan.
- 8 Season the veggies and drizzle 1 1/2 tbsp of the oil on top
- 9 Grill for 5 minutes then place the salmon on top.
- 10 Allow the salmon to grill for a further 5 – 6 minutes.
- 11 The salmon should be pink in the centre and the veggies slightly burned on top.
- 12 **COUSCOUS**
- 13 Pour boiling stock over the couscous.
- 14 Stir well and keep aside for around 5 minutes.
- 15 After the couscous has soaked in all the stock – it is ready to eat.
- 16 Drizzle the last 1 1/2 tbsp of oil with the rest of the lemon juice, along with some salt and pepper.
- 17 Fluff the couscous gently with a fork.
- 18 Add the veggies and salmon (flaked) on top of the couscous.
- 19 Pour the red pepper sauce over the salmon and serve.

Cooks Note
