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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 - choped 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