

Salmon with lemony saffron sauce

Ingredients

- **150g Saffron Sauce (Art. 55759)**
- 2 salmon fillets
- 40g fennel, finely chopped
- 20g celery slices
- Zest from 1 lime
- 1 tbsp. dill, finely chopped
- 150g baby spinach
- 2 tbsp. onion, finely chopped
- **1 tsp. Garlic Paste (Art. 55014)**
- **10g Citrus Rub (Art. 51014)**

Cooking instructions

1. Season the salmon fillets with the Citrus Rub.
2. In a hot pan add some olive oil and cook the salmon fillets until golden brown. Lower the heat, flip them over and continue cooking until their done. Remove the fillets to a plate.
3. In the same pan, sauté the celery, the fennel, the onion and the garlic paste and add the spinach to wilt.
4. When it's done add the dill, remove from heat and take the spinach out of the pan.
5. Bring back the fish fillets in the pan, add the Saffron Sauce and bring to a boil (and some water if needed).
6. Serve on a plate the spinach, the salmon with saffron sauce on top and sprinkle some lime zest.