



Crispy Skin Salmon with Green Beans and Salsa Verde



DIFFICULTY: EASY



PREPARATION TIME: 10
MINUTES



COOKING TIME: 13 MINUTES



SERVES: 2

Ingredients

2 x 250g skin-on Atlantic salmon fillets

250g green beans, top and tailed

Olive oil

Salt

Pepper

1 lemon, cut into wedges

Salsa Verde

2 garlic cloves

1 large bunch curly leaf parsley

1 bunch basil

1 bunch mint

6 gherkins

¼ cup baby capers

1 tbsp Dijon mustard

3 tbsps red wine vinegar

¼ cup extra virgin olive oil

Method

Combine all the ingredients of the salsa verde into a bowl of a food processor and blend until roughly chopped transfer into a jar, place in the refrigerator and save for later use.

Score the skin of the Salmon, this will help stop the skin from bubbling while cooking. Drizzle enough oil to coat the salmon fillets and beans, then season with salt and pepper. Place the salmon skin side up on NEFF's Air fry tray along with the green beans.

Place NEFF's Air Fry tray on shelf level 3 and universal tray on shelf level 1. Cook on Air Fry function at 200°C for 13 minutes or until the skin of the salmon is golden brown and crisp.

Spoon the salsa verde on serving plate, followed by the green beans and lastly the salmon. Garnish with a lemon wedge.

Notes

Salsa verde can be made ahead of time and stored in the refrigerator in an air tight container for up to 7 days.