Salmon tandoori salad with a yoghurt dip



Ingredients

4

- 300 g salmon fillet
- 200 g Greek-style yoghurt
- 150 g young spinach
- 100 g Bresc tikka masala
- 100 g Bresc peperoni marinati
- 20 g mint, chopped
- 20 g coriander, chopped
- 20 g almond flakes
- 10 g Bresc Madras
- 2 naan breads
- 1 lemon
- 0.5 butternut squash
- 0.5 mango
- salt and pepper

Used Bresc products



Bresc Madras 450g



Bresc Peperoni marinati 1000g



Bresc Tikka masala 450g

Preparation method

Preheat the oven to 180 □. Cut the butternut squash into pieces and marinate it in the oil, salt and pepper and half the Madras. Roast them in the oven for about 15 minutes until they are golden brown. Brown the almond flakes at the same time.

Crisp the naan breads. Light the barbecue or grill. Mix the grated zest of the lemon with the remaining Madras, the yoghurt and half the mint and coriander. Marinate the salmon in the tikka masala.

Grill the salmon well on both sides and make up the salad with the spinach, mango and butternut squash. Serve the salmon on top. Drizzle the dressing over it and garnish with the remainder of the herbs and peperoni. Serve the naan bread separately.

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