



*Herbed Salmon*



*the Combi Wave™ 3 in 1*

**Sage®**

# Herbed Salmon



the Combi Wave™ 3 in 1



Prep: 10 minutes / Cook: 11 minutes



Serves: 2

*1 clove garlic, crushed*  
*1 tbsp chopped oregano*  
*1 tbsp chopped basil*  
*½ tsp ground cumin*  
*Pinch dried chilli flakes*

*2 x 200g salmon fillets, pin boned, skin-on*  
*Sea salt, to season*  
*1 lemon, cut into 6 thin slices*  
*Olive oil, for drizzling*  
*Green salad, to serve*

## Method

1. Combine the garlic, herbs, cumin and chilli in a small bowl. Season the salmon with salt. Top with the herb mixture and lemon slices.
2. Press **FOOD MENU** and select **COOK**, then **FISH**, 400g. Place the Combi Crisp pan on the turntable in high position and press **START** to preheat the pan. Place the salmon, skin side down, in the preheated pan and press **START** to begin cooking.
3. Drizzle the salmon with a little oil. Serve with a green salad, if desired.