



GRILLED HARISSA SALMON SKEWERS

-  **Prep: 5 minutes**
-  **Cook: 10 minutes**
-  **Serves: 2**

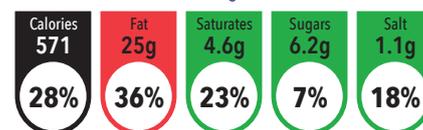
INGREDIENTS:

- 2 salmon fillets, skin removed, each cut into 6 chunks
- 1 courgette, sliced into 8
- 1 tbsp rose harissa paste
- ½ tsp **LoSalt**
- 12 cherry tomatoes
- 100g wholewheat couscous

METHOD:

1. Preheat the grill and line a baking tray with foil.
2. In a large bowl, mix together the salmon, courgette, harissa and ¼ tsp **LoSalt**.
3. Using 4 skewers, thread the salmon, courgette and cherry tomatoes alternately. Place on the prepared tray and grill for 5 minutes, turn and grill for a further 5 minutes until slightly charred and just cooked throughout.
4. Meanwhile, place the couscous and remaining **LoSalt** in a small bowl, pour over boiling water to just cover the couscous, cover with clingfilm and leave for 5 minutes, fluff up with a fork and serve with the skewers.

Each serving contains



of your guideline daily amount