



# O'Kelly Fish

Recipe shared by Olga Shkuropatova

## Ingredients

- 400g trimmed green beans, blanched and refreshed
- 200g broccoli florets, blanched and refreshed
- 200g asparagus spears, blanched and refreshed
- Juice of 2 lemons, plus husks
- 2 tbsp olive oil
- 1 tsp chili flakes
- Salt and pepper
- 30g black Greek olives
- 4 vine of cherry tomatoes, vine included
- 4 salmon fillets (100g each)

## Method

- Preheat oven to 200° C.
- Place blanched veggies and seasonings in a large roasting pan, squeezing the juice of 1 lemon over them. Drizzle with olive oil.
- Scatter in the olives and place vine tomatoes on top.
- Lay the fillets skin-side down as a top layer and squeeze over the second lemon, throwing in the husks.
- Oven roast for 20 minutes. The tomatoes and lemon will have made a wonderful juice to spoon over the fish.

*Easy and delicious dinner*