



## SALMON PARCELS WITH SWEET CHILI SAUCE

(adapted from Only Slightly Pretentious Food)

**Ingredients (serves 2 if this is all you're eating, otherwise 4 if this is part of a full meal):**

- 2 salmon fillets, cleaned, descaled and preferably boneless (If you're serving this to a party of 4, cut each fillet in half.)
- One big-thumb-sized piece of ginger, grated or thinly sliced
- 1 tbsp chopped garlic
- 1 big lime or 2 smaller limes
- 1 sprig of parsley (I prefer the milder taste of English parsley for this dish but if you are a lover of Chinese parsley do use that.)
- 1 stalk of spring onion
- 2 heaping tbsp of raisins or cranberries
- 2 sheets of filo pastry (4 sheets if you're serving 4 persons)
- Thai Sweet Chili Sauce (I've used Tiger and Sin Sin. The Tiger one is more sour, while Sin Sin is sweeter. Both work well.)

### **Directions:**

1. Heat oven to 150 degC.
2. Place the salmon fillets into a freezer bag. Throw in the ginger and chopped garlic, then squeeze in the lime juice. Marinade for twenty minutes.
3. Chop the parsley and spring onion finely. Coarsely chop the raisins/cranberries.

4. Take a deep breath and follow this one step at a time:

- Place a sheet of filo pastry on a clean counter top.
- Butter half the pastry sheet then fold the sheet in half.
- Place one salmon fillet on the right side of the folded pastry and throw half the chopped parsley, spring onion and raisins/cranberries on top (one quarter of the chopped veggies if you're serving 4 persons).
- Fold in the right edge of the sheet, then the top edge and bottom edge.
- Finally, fold the left side of the sheet over the salmon and tuck the end under the parcel. Repeat with the other salmon fillets.

5. Place salmon fillets on a baking tray and pop the tray into the oven. Bake for 20 minutes.

6. Serve hot with some sweet chili sauce on the side. You can also dilute and drizzle some of the sauce over the salmon fillets after you break open the pastry.