



TOP IT!

SALMON WITH PHILADELPHIA AND CHIVE TOPPING

SERVES 4 people
PREP 10 mins
CHILL 25 mins

Ingredients

50g sliced white bread (stale or dried is best)
zest of 1 lemon
4 salmon fillets
100g Philadelphia Light with Chive
200g mixed salad leaves

Nutritional Information (per serving)

Energy	1499.3kj/358kcal
Protein	25.4g
Carbohydrate	30.6g
of which Sugars	3.2g
Fat	15.7g
of which Saturated Fat	4.7g
Fibre (Englyst)	2.8g
Sodium*	0.1g
*Equivalent as Salt	0.3g

Instructions

1. Pre-heat oven to 180°C, 350°F, Gas Mark 4. Place the bread in a food processor and blend into fine breadcrumbs. Stir in the lemon zest.
2. Spread the salmon fillets with a thick layer of Philadelphia with Chive and place on a lightly oiled baking tray. Top with the flavoured breadcrumbs, lightly pressing them into the Philadelphia. Roast in the oven for 20 - 25 minutes or until cooked.
3. Serve the salmon with salad leaves and slices of lemon.

For full nutritional information and more delicious recipes, visit www.philadelphia.co.uk



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