

## Dukkah Crusted Fish With Moroccan Chick Peas Salad



Serve 4

### Ingredients

1 can of Chick Peas – washed and drained  
4 x 180g skinless snappers or salmon fillet  
4 Tbsp of Le' Spice Dukkah Spice Mix  
Oil Spray  
1 small red onion thinly slice  
2 preserved lemon rind – thinly sliced  
A handful of currants or raisins  
A handful of flat leaf parsley finely chopped  
A squeeze of 1 lemon

### Method

In 1 flat plate mix the Dukkah and half of the chopped parsley  
Spray the Salmon with oil  
Rub the fish with the mixture until the fish is well coated  
Spray the bottom of the fry pan with oil spray and heat over medium heat  
Cook the Fish for 3- 4 minutes on each side or until the fish is just cooked and the Dukkah  
Crust is slightly toasted  
Let it rest by covering with foil for 10 minutes  
Combine the Chickpeas in a bowl with the onion, preserved lemon, currants or raisins,  
parsley, lemon juice and a drizzle of olive oil.  
Then serve the fish over the bed of the chickpeas