



**BOSCH**

Invented for life

# Barbecue Salmon with Vegetables.

## Ingredients:

- 4 pcs Salmon Fillet
- ½ cup Mixed Bell Pepper (green, yellow, red)  
cut into medium-sized cubes
- 1 cup Corn Bits
- 1 cup Baby Onions
- 1 cup Brussels Sprouts
- ½ cup Fennel
- 1 tbsp Salmon Seasoning
- Pinch of Salt
- Pinch of Ground Black Pepper
- 1 Garlic Cloves (smashed)
- ¼ cup Olive Oil
- ¼ cup Barbecue Sauce
- ¼ cup Maggi Seasoning Sauce
- ¼ cup Worcestershire Sauce

## Instructions:

- Season the salmon fillet with salt and pepper and fry with a little bit of olive oil for about 4 minutes on each side. After frying set aside.
- In a bowl, mix all sauces together. Place the fried salmon in a baking tray and glaze with sauce then add the salmon seasoning.
- Put in the oven to complete the cooking process.
- In the same pan, sauté the vegetables. Add garlic, spices and the rest of the sauce and stir for 5 minutes. Then pour over the salmon and let it bake in the oven for 20 minutes.

