



# Tomato Baked Salmon with Steamed Rice Salad

NIBBLEDISH CONTRIBUTOR

## Ingredients

For 2:

- 2 salmon fillets
- 4 cherry tomatoes, sliced
- 1 tsp basil
- 100g basmati rice
- 50g wild rice
- Small handful dwarf beans, chopped into small bits

## Instructions

1. Preheat the oven to 190 degrees C.
2. Rinse the rice a few times and add to a saucepan with about 200ml water.
3. Slowly bring to the boil, then turn the heat right down, cover and leave to simmer for 20 minutes.
4. About halfway through, add the dwarf beans into the pan and re-cover.
5. Meanwhile, sprinkle the basil over the fillets and lay the tomato slices on top. Bake for about 20 mins.