



Annabel Karmel's perfect pairings for sizzling summer play!

"My super sizzling BBQ salmon is brainfood at its best, and the perfect pairing for a day of outdoor play and learning with LeapFrog's Smart Sizzling BBQ Grill™. If you have a mini chef that's fussy about fish, win them over with this omega-3 rich recipe."

Annabel Karmel



The UK's No.1 children's cookery author

Super Sizzling BBQ Salmon MAKES 2 PORTIONS

Ingredients

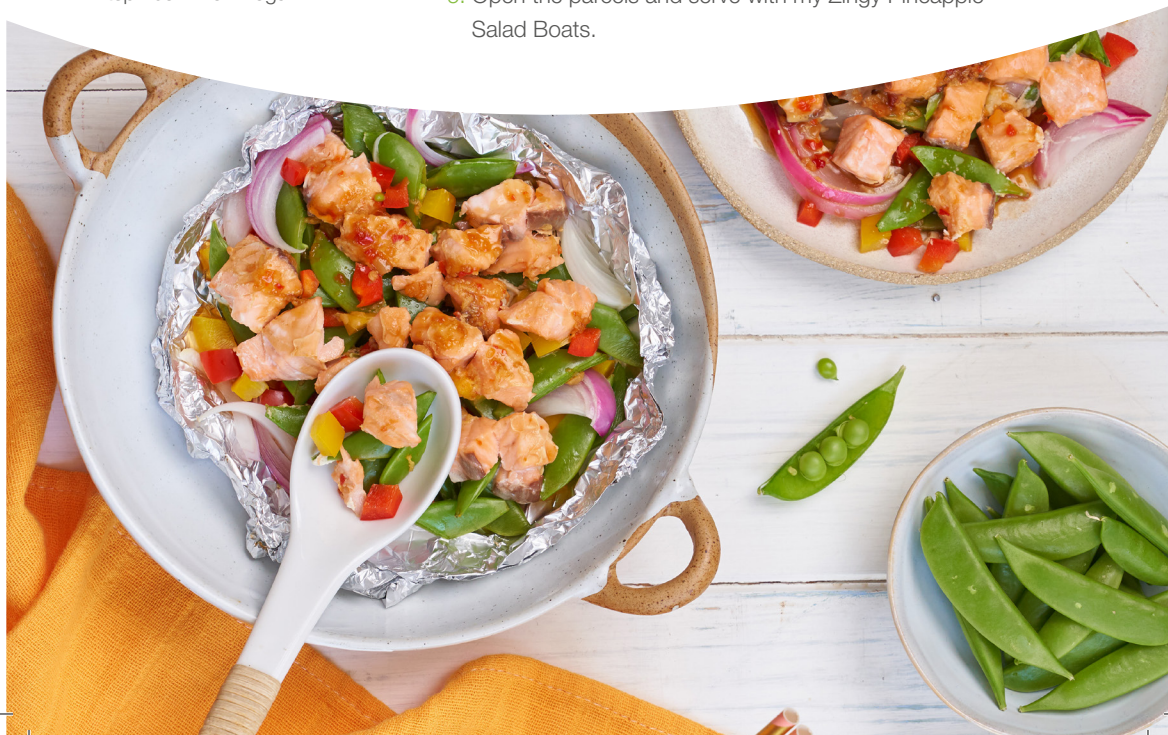
½ red onion, sliced
½ yellow pepper, diced
½ red pepper, diced
150g sugar snap peas, halved
2 salmon fillets, skinned and diced

SAUCE

Small piece of ginger, finely grated
1 tbsp soy sauce
2 tbsp sweet chilli sauce
1 tsp rice wine vinegar

Method

1. Preheat the oven to 180C Fan. Cut 2 large rectangles of foil (enough to hold the vegetables and salmon in a parcel).
2. Put the foil onto a baking tray.
3. Put the onion, peppers and sugar snap peas onto the foil covered baking tray. Put the salmon on top.
4. Mix the sauce ingredients together and pour over. Fold over the foil and seal to make a parcel.
5. Place the parcel on the BBQ and cook for 15 minutes. (Alternatively bake for 15 minutes).
6. Open the parcels and serve with my Zingy Pineapple Salad Boats.





Counting • Numbers • Food names • Pretend play • Colours

Play, grill & eat for real!

For more of Annabel's sizzling summer recipes visit:

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