Roast Salmon With Lemon

800g salmon fillets, skin on
½ tsp crushed chilli flakes
1 lemon, thinly sliced and a little zest removed
small handful flat-leaf parsley
few sprigs of thyme
new potatoes, to serve
Heat the oven to gas 6, 200°C, fan 180°C.

Place a large sheet of baking parchment in a roasting tin, brush with oil and place one salmon fillet, skin-side down, on top.

Season with pepper and half the chili flakes.

Lay the lemon slices, most of the parsley and the thyme on top, sprinkle with more chili flakes and pepper and place the second fillet on top, skin-side up.

Fold the paper into a parcel.

Bake for 25-30 minutes until the fish is cooked through, firm and flakes easily. Cut off a small slice for tomorrow.
Garnish with a little pared lemon zest and the remaining parsley.

Serve, sliced, with new potatoes.
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