

Product Spotlight: Salmon

Salmon is an excellent source of high quality protein, vitamins and minerals. Rinse your fillets before cooking to remove any stray scales.



with Patatas Bravas

A mild but tasty version of the much loved Spanish street food! Crispy potatoes, covered in a rich tomato sauce with Spanish flavours, served with salmon fillets and corn cobettes.



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If you don't feel like making the sauce, you can roast the tomatoes in the oven with the salmon and corn.

FROM YOUR BOX

MEDIUM POTATOES	1kg
BROWN ONION	1
CHERRY TOMATOES	1 bag (400g)
SPANISH SPICE MIX	1 sachet
CORN COBS	2
SALMON FILLETS	2 packets
PARSLEY	1 bunch



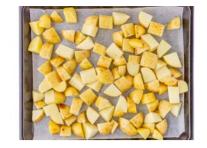
oil for cooking, olive oil, salt, pepper, balsamic vinegar, sugar (of choice)

KEY UTENSILS

2 oven trays, frypan or saucepan

NOTES

Roast the potatoes on the top shelf of the oven for a more golden finish.



1. ROAST THE POTATOES

Set oven to 220°C.

Dice potatoes and toss on a lined oven tray with **oil, salt and pepper.** Roast for 20 minutes until golden and cooked through (see notes).



2. COOK THE SAUCE

Heat a frypan over medium-high heat with **1/4 cup olive oil**. Slice onion and halve tomatoes. Add to pan as you go along with <u>1/2 Spanish spice mix</u>. Cook, stirring occasionally, for 15 minutes (see step 4).



3. ROAST SALMON & CORN

Meanwhile, cut corn into cobettes. Place on a second lined oven tray along with salmon fillets. Toss with remaining Spanish spice mix, **oil, salt and pepper**. Roast in oven for 10 minutes until cooked through.



4. FINISH THE SAUCE

Gently squash the tomatoes with a fork. Season with **1 tbsp vinegar**, **2 tsp sugar**, **salt and pepper**.



5. FINISH AND SERVE

Remove the potatoes to a serving plate and cover with sauce. Chop parsley and sprinkle on top. Serve with salmon and corn.

How did the cooking go? We'd love to know – help us by sharing your thoughts! Go to the **My Recipes** tab in your **Profile** and leave a review! Text us on **0481 072 599** or send an email to hello@dinnertwist.com.au

