





Spanish Salmon

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.





2 servings



Switch it up!

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

TOTAL FAT CARBOHYDRATES

65g

FROM YOUR BOX

MEDIUM POTATOES	3
BROWN ONION	1
CHERRY TOMATOES	1 bag (200g)
SPANISH SPICE MIX	1 sachet
CORN COB	1
SALMON FILLETS	1 packet
PARSLEY	1 bunch

FROM YOUR PANTRY

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

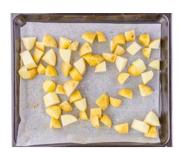
KEY UTENSILS

oven tray, frypan or saucepan

NOTES

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

You can use any leftover Spanish spice mix for flavouring rice, omelettes or roast veggies.



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 15 minutes (see step 3).



2. COOK THE SAUCE

Heat a frypan over medium-high heat with **2 tbsp olive oil**. Slice onion and halve tomatoes. Add to pan as you go along with <u>3 tsp Spanish spice mix</u> and **2 tbsp water**. Cook, stirring occasionally, for 15 minutes (see step 4).



3. ROAST THE SALMON & CORN

Meanwhile, cut corn into cobettes. Coat corn and salmon fillets with 2 tsp Spanish spice mix, oil, salt and pepper. Place on same tray as potatoes (or on a separate tray) and roast for a further 10 minutes until cooked through.



4. FINISH THE SAUCE

Gently squash the tomatoes with a fork. Season with 1/2 tbsp vinegar, 1 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 **O481 072 599** or send an email to **hello@dinnertwist.com.au**



