

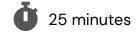




# Spanish Salmon

# 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.





4 servings



Fish

# 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.

#### FROM YOUR BOX

MEDIUM POTATOES	1kg
BROWN ONION	1
CHERRY TOMATOES	2 x 200g
SPANISH SPICE MIX	1 sachet
CORN COBS	2
SALMON FILLETS	2 packets
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.



#### 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 1/2 Spanish spice mix. Cook, stirring occasionally, for 15 minutes (see step 4).



#### 3. ROAST THE 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.



