

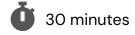




Panko Crusted Salmon

with Sweet Potato Chips

Salmon fillets roasted in the oven with a lemon, parsley and panko topping, served with sweet potato fries, lemon wedges and aioli for dipping!





4 servings



Make a lemon aioli!

Instead of adding the lemon zest into the crumb, make a lemon aioli! Zest lemon to yield 1-2 tsp and combine with aioli and juice from 1/2 lemon.

FROM YOUR BOX

SWEET POTATOES	800g
LEMON	1
PANKO CRUMBS	30g
PARSLEY	1 packet
SALMON FILLETS	2 packets
BROCCOLINI	1 bunch
AIOLI	100g

FROM YOUR PANTRY

oil for cooking, salt, pepper

KEY UTENSILS

oven tray x 2, frypan

NOTES

Serve the sweet potatoes as wedges, halves or mash if you prefer!

If you have some pesto at home, you can spread 1/2 tbsp on to the salmon before adding the crumbs and roasting.

No gluten option - panko is replaced with quinoa flakes. Cook as per recipe instructions.





1. ROAST THE SWEET POTATO

Set oven to 220°C.

Cut **sweet potatoes** into chips (see notes). Toss on an oven tray with **oil**, **salt and pepper**. Roast for 25 minutes or until golden. (See step 3).



2. PREPARE THE CRUMB

Zest the lemon to yield 1/2-1 tsp.

Combine zest with panko crumbs, 1/3 packet finely chopped parsley, 1 1/2 tbsp oil, salt and pepper in a bowl and mix to combine.



3. ROAST THE SALMON

Place **salmon** on a lined baking tray and top with the crumb mixture (see notes). Roast for 8-10 minutes or until golden and cooked to your liking.



4. COOK THE BROCCOLINI

Heat a frypan with **oil** and **1/4 cup water.**Trim and add **broccolini**. Bring to a boil and cook, covered, for 3–5 minutes or until softened to your liking. Transfer to a serving bowl.



5. FINISH AND SERVE

Serve crusted salmon with sweet potato chips, broccolini and lemon cut into wedges (see notes). Use the aioli for dipping and sprinkle with any leftover parsley.

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



