

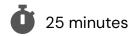




Seared Salmon

with Dill Cream and Potatoes

Fresh salmon fillets seared with lemon zest and served with golden baby potatoes, crisp spring salad and a creamy dill sauce.





4 servings



Fish

Make tartare sauce!

Stir some mayonnaise through the sour cream sauce for a sweeter flavour. You can also add chopped pickles or capers to make a tartare sauce.

FROM YOUR BOX

BABY POTATOES	800g
GEM LETTUCE	3-pack
CARROT	1
SNOW PEAS	150g
LEMON	1
DILL	1 packet
SOUR CREAM	1 tub
SALMON FILLETS	2 packets

FROM YOUR PANTRY

oil for cooking, olive oil, salt, pepper, vinegar (of choice), sugar (of choice), fennel seeds (optional)

KEY UTENSILS

large frypan, saucepan

NOTES

Halve any larger potatoes for even cooking time.

The lettuce can be quite sandy. Submerge the leaves in a bowl of cold water to remove any excess sand before rinsing and drying in a salad spinner.

You can use a dried herb instead of fennel seeds if preferred.





1. BOIL THE POTATOES

Add **potatoes** to a saucepan and cover with water (see notes). Bring to a boil and simmer for 12-15 minutes or until cooked through. Drain and return to pan (see step 5).



2. PREPARE THE SALAD

Meanwhile, separate and rinse lettuce leaves (see notes). Thinly slice or ribbon carrot. Trim and slice snow peas. Whisk together 1 tbsp vinegar, 1 tbsp olive oil, salt and pepper. Toss with salad.



3. PREPARE THE DILL CREAM

Zest lemon (set aside for salmon).

Chop dill fronds. Combine in a bowl with sour cream, juice from 1/2 lemon (wedge remaining), 1 tsp sugar, salt and pepper. Set aside.



4. COOK THE SALMON

Coat salmon with lemon zest, 1 tsp fennel seeds, oil, salt and pepper (see notes). Heat a frypan over medium-high heat. Cook salmon for 3-4 minutes each side or until cooked to your liking.



5. FINISH THE POTATOES

Add 1 tbsp olive oil to saucepan with potatoes and place over medium-high heat. Cook for 3-4 minutes tossing until golden. Season with salt.



6. FINISH AND SERVE

Divide salmon, potatoes and salad among plates. Serve with dill cream and lemon wedges.

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



