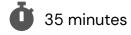




# **Baked Salmon**

## with Crispy Potato Rounds

Lemony baked salmon with crispy baked potato rounds, fresh side salad and a complementing dill-ricotta sauce. Simple and tasty!





2 servings



You can halve and boil potatoes instead. Drain, then toss with a little oil/butter, salt and pepper (or make mashed potato!). You can also panfry the salmon in a little oil instead of baking it, and serve with lemon wedges.

#### FROM YOUR BOX

POTATOES	400g
RICOTTA CHEESE	3/4 cup *
DILL	1 packet
LEMON	1
SALMON FILLETS (SKIN-OFF)	1 packet
ТОМАТО	1
YELLOW CAPSICUM	1/2 *
SNOW PEA SPROUTS	1/3 punnet *
LETTUCE	1/2 *

<sup>\*</sup>Ingredient also used in another recipe

#### FROM YOUR PANTRY

olive oil + oil for cooking, salt, pepper, smoked or regular paprika, dried oregano, red wine vinegar

#### **KEY UTENSILS**

2 oven trays, stick mixer or small food processor (see notes)

#### **NOTES**

No stick mixer/blender? No problem! In step 2, finely chop dill and stir together with remaining sauce ingredients.

No fish option - salmon fillets are replaced with chicken schnitzels. Rub with oil, paprika, salt and pepper. Cook in a frypan over mediumhigh heat for 4-5 minutes each side or until cooked through. Squeeze over lemon juice when cooked.



#### 1. COOK THE POTATOES

Set oven to 220°C.

Cut potatoes into rounds. Toss on a lined oven tray with oil, 1/2 tsp oregano, salt and pepper. Cook for 20-25 minutes or until golden and crunchy.



#### 2. MAKE THE DILL SAUCE

Place ricotta into a jug with roughly chopped dill, 1 tsp lemon zest, juice from 1/2 lemon, 1 tsp paprika and 2 tbsp water. Blend together and season with salt and pepper.



#### 3. COOK THE SALMON

Place salmon on another lined oven tray and rub with 1/2 tsp paprika, oil, salt and pepper. Slice remaining lemon thinly and lay on top. Place into oven and cook for 8-10 minutes.



### 4. MAKE THE SALAD

Chop tomato, slice capsicum and halve sprouts. Toss together with torn lettuce, 2 tsp olive oil, 1 tsp vinegar, salt and pepper.



#### 5. FINISH AND PLATE

Serve salmon with potatoes, salad and sauce.

