



DINNER TWIST
LOCAL. HEALTHY. DELIVERED



Product Spotlight: Dill

The name dill comes from the old English word 'dilla' which means 'to lull'. That's because it was once used to soothe stomach pain, colic in babies, and other ailments



1 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!

 35 minutes

 4 servings

 Fish

2 April 2021

No oven?

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 pan fry the salmon in a little oil instead of baking it, and serve with lemon wedges.

FROM YOUR BOX

POTATOES	800g
RICOTTA CHEESE	3/4 cup *
DILL	1 packet
LEMON	1
SALMON FILLETS (SKIN-OFF)	2 packets
CHERRY TOMATOES	1 bag (200g)
LEBANESE CUCUMBER	1
SNOW PEA SPROUTS	1/2 punnet *
LETTUCE	1/2 *

**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 medium-high 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 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 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

Halve cherry tomatoes, slice cucumber and halve sprouts. Toss together with torn lettuce, **1 tbsp olive oil, 1/2 tbsp vinegar, salt and pepper**.



5. FINISH AND PLATE

Serve salmon with potatoes, salad and sauce.

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**

