



### Product Spotlight: Purple Sweet Potato

Purple sweet potato have a creamy white flesh and a slightly sweeter taste compared to the standard orange sweet potato. They are rich in vitamins, minerals, and fibre, making them a nutritious addition to your diet.



## Sesame Salmon with Japanese Potatoes

Sesame seed crusted salmon fillets, served with roasted purple sweet potatoes tossed in teriyaki sauce with fresh cucumber, avocado and chives.

 30 minutes

 2 servings

 Fish

## Get outside!

*As the warm days linger, we understand you may want to avoid the oven. Fear not; this dish can be cooked on the BBQ! Cook potatoes for 5-6 minutes each side with the lid down, and the salmon for 2-4 minutes each side.*

Per serve: **PROTEIN** 33g **TOTAL FAT** 33g **CARBOHYDRATES** 66g

## FROM YOUR BOX

PURPLE SWEET POTATOES	500g
SALMON FILLETS	1 packet
BLACK SESAME SEEDS	1 packet
CHIVES	1 bunch
AVOCADO	1
LEBANESE CUCUMBER	1
TERIYAKI SAUCE	1 sachet

## FROM YOUR PANTRY

oil for cooking, salt, white pepper, sesame oil

## KEY UTENSILS

2 oven trays

## NOTES

White pepper is a great alternative to cracked black pepper, particularly in Japanese and Chinese dishes. If it's missing from your pantry you can easily substitute white pepper for black pepper.

If desired, dress cucumber and avocado with vinegar (rice wine, white wine or white vinegar all work well), sesame oil, salt and pepper.



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### 1. ROAST THE POTATOES

Set oven to 220°C.

Cut **potatoes** into angular pieces. Toss on a lined oven tray with **oil, salt and 1/4-1/4 tsp white pepper** (see notes). Roast for 20-25 minutes until golden and tender.



### 4. TOSS THE POTATOES

Add **roasted potatoes** to a large bowl with **1/2 teriyaki sauce**. Toss to coat potatoes.



### 2. CRUST & ROAST SALMON

Coat **salmon** with **sesame oil, salt** and a pinch of **white pepper**. Spread **sesame seeds** on a plate and press salmon into seeds to crust. Place on a lined oven tray and roast for 10-12 minutes until cooked to your liking.



### 5. FINISH AND SERVE

Divide tossed **potatoes** among plates along with **salmon, cucumber** and **avocado**. Garnish with **chives** and serve with **remaining teriyaki sauce**.



### 3. PREPARE THE SIDES

Finely chop **chives**. Dice **avocado** and ribbon **cucumber** (see notes).

**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 **0448 042 515** or send an email to **hello@dinnertwist.com.au**

