



Product Spotlight: Pepe Saya Butter

Pepe Saya Buttery was started in 2010, with the dream of making a beautiful tasting Australian cultured butter and creating a shift towards using local butter. Their butter is batch churned from single origin cream, creating a natural and less processed product.



Salmon with Olive Butter with Roast Potatoes

Potatoes roasted to crispy perfection, served with lemon zest green beans, fresh watercress and salmon with the most delectable kalamata olive butter.



30 minutes



2 servings



Fish

Potato Perfection!

For perfect crispy roasted potatoes, boil chopped potatoes until tender. Drain well and allow to steam off for 5 minutes, then roast until golden and crispy!

Per serve:	PROTEIN	TOTAL FAT	CARBOHYDRATES
	37g	39g	66g

FROM YOUR BOX

BUTTER	2 pieces
MEDIUM POTATOES	3
KALAMATA OLIVES	1 packet
GARLIC CLOVE	1
GREEN BEANS	150g
LEMON	1
SALMON	1 packet
WATERCRESS	1 sleeve

FROM YOUR PANTRY

oil for cooking, salt, pepper

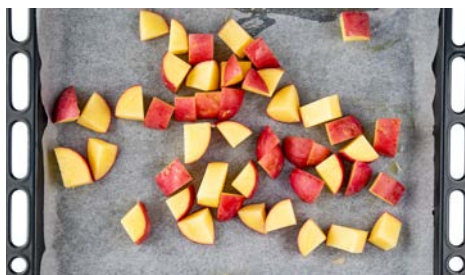
KEY UTENSILS

large frypan, oven tray

NOTES

Grate butter or peel with a vegetable peeler to quickly soften it. Grating, peeling or roughly chopping the butter into pieces will also make it easier to mix with the olives and garlic.

Halve or third green beans if desired.



1. ROAST THE POTATOES

Set oven to 220°C and bring **butter** (see notes) up to room temperature.

Roughly chop **potatoes** and toss on a lined oven tray with **oil, salt and pepper**. Roast for 25 minutes, or until golden.



4. COOK THE SALMON

Coat **salmon** in **salt and pepper**. Reheat reserved pan over medium-high heat. Add salmon and cook for 2-4 minutes each side until cooked to your liking.



2. MAKE THE OLIVE BUTTER

Finely chop **olives** and add to a bowl along with crushed **garlic** and butter. Season with **pepper** and mix to combine.



3. COOK THE GREEN BEANS

Trim **beans** (see notes) and zest **lemon**. Heat a large frypan over medium-high heat with **oil**. Add beans and lemon zest to pan. Cook for 2-3 minutes until tender. Remove from pan (reserve pan) and season to taste with **salt and pepper**.



5. FINISH AND SERVE

Trim **watercress** and wedge lemon.

Divide roasted potatoes, watercress and green beans among plates.



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