



SALMON AND POTATOES WITH ROMESCO SALSA

WHAT YOU NEED

- 1 lb. 3 oz. (600g) salmon fillet (4 fillets)
- 1 lb. 5 oz. (680g) baby potatoes halved lengthwise
- 2 tbsp. olive oil
- 8 tbsp. Romesco salsa
- 2 tbsp. parsley, chopped, to garnish

WHAT YOU NEED TO DO

Preheat the oven to 400°F (200°C) and line a baking tray with parchment paper.

Place the potatoes on the baking sheet, drizzle with olive oil, season with salt and pepper and toss until potatoes are coated. Place the tray in the oven and bake for 20 minutes.

Spread 4 tablespoons of the Romesco salsa on top of the salmon fillets (1 tablespoon per fillet).

Remove the baking sheet from the oven, push the potatoes to one side of the tray and place the salmon on the baking tray. Cook for another 15 minutes, until the salmon is cooked through.

In a bowl, combine the roasted potatoes with another 4 tablespoons of the Romesco salsa and divide between 4 plates, placing a fillet of salmon on each plate and garnishing with parsley.

Serve with choice of greens, steamed broccoli or cooked green beans.



Serves: 4
Prep: 5 mins
Cook: 35 mins

