Product Spotlight: Salmon

Salmon is an excellent source of high quality protein, vitamins and minerals. Rinse your fillets before cooking to remove any stray scales.

A4 # Spanish Salmon
with Patatas Bravas

A mild but tasty version of the much loved Spanish street food! Crispy potatoes, covered in a rich tomato sauce with Spanish flavours, served with salmon fillets and corn cobettes.

🕑 25 minutes   🍴 4 servings   🐟 Fish

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Switch it up!

If you don't feel like making the sauce, you can roast the tomatoes in the oven with the salmon and corn.

FROM YOUR BOX

MEDIUM POTATOES	1kg
BROWN ONION	1
CHERRY TOMATOES	1 bag (400g)
SPANISH SPICE MIX	1 sachet
CORN COBS	2
SALMON FILLETS	2 packets
PARSLEY	1 bunch

FROM YOUR PANTRY

oil for cooking, olive oil, salt, pepper, balsamic vinegar, sugar (of choice)

KEY UTENSILS

2 oven trays, frypan or saucepan

NOTES

Roast the potatoes on the top shelf of the oven for a more golden finish.

1. ROAST THE POTATOES

Set oven to 220ºC.
Dice potatoes and toss on a lined oven tray with **oil, salt and pepper.** Roast for 20 minutes until golden and cooked through (see notes).

2. COOK THE SAUCE

Heat a frypan over medium-high heat with **1/4 cup olive oil**. Slice onion and halve tomatoes. Add to pan as you go along with 1/2 Spanish spice mix. Cook, stirring occasionally, for 15 minutes (see step 4).

3. ROAST SALMON & CORN

Meanwhile, cut corn into cobettes. Place on a second lined oven tray along with salmon fillets. Toss with remaining Spanish spice mix, **oil, salt and pepper**. Roast in oven for 10 minutes until cooked through.

4. FINISH THE SAUCE

Gently squash the tomatoes with a fork. Season with **1 tbsp vinegar, 2 tsp sugar, salt and pepper**.

5. FINISH AND SERVE

Remove the potatoes to a serving plate and cover with sauce. Chop parsley and sprinkle on top. Serve with salmon and corn.

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**