Main dishes / England

salmon fillet with sweet potato and potatoes · England

Gently cooked fish, potatoes and sweet potato make a practical England-inspired dinner.

Time 40 min **Servings** 4

What you'll need.

- ☐ 600 g boneless salmon fillet
- ☐ 700 g peeled potatoes
- ☐ 500 g sweet potato
- ☐ 30 ml neutral cooking oil
- ☐ 15 g English mustard
- ☐ 2 g dried sage
- ☐ 10 g fresh parsley
- ☐ salt and pepper to taste

Let's make it.

01 Cut the potatoes into even pieces and boil for about twenty minutes until completely tender.

02 Clean and chop the sweet potato, then boil or steam for 15 minutes until cooked.

03 Heat the oil in a frying pan. Pat the fish dry and place it carefully in the pan.

04 Cook the boneless salmon fillet in a separate pan to at least 63°C at the centre; the fish should flake easily.

05 Plate the fish, potatoes and vegetables. Loosen the listed flavourings with warm cooking water and spoon over.

AI-developed, not kitchen-tested.

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