

HERBY MUSTARDY SALMON & POTATOES

This might be the new salmon recipe that we'll end up making the most often. One, it's a complete meal. Two, it's so wholesome, and we appreciate that there's no added sugar. Three, it looks so pretty and that makes it even more enjoyable to eat (and super company worthy)! And four, we enjoy the leftovers straight from the fridge because it's good even when it's cold. Do we need more reasons?

INGREDIENTS

- 1 (1½ lb) salmon fillet (not sliced)
- ½ red onion, thinly sliced

POTATOES

- 1½ lb Yukon gold potatoes, cubed
- 2 Tbsp olive oil
- 1 tsp salt
- Dash black pepper

DIJON SAUCE

- ⅓ cup country-style Dijon mustard
- ¼ cup lemon juice
- 2 Tbsp olive oil
- 1½ tsp salt
- ½ tsp black pepper
- 2 Tbsp sesame seeds

HERB MIXTURE

- 3 scallions, diced
- ½ cup dill leaves, coarsely chopped
- ½ cup fresh parsley leaves, coarsely chopped

DIRECTIONS

- 1 Preheat oven to 400°F. Line a baking sheet with parchment paper.
- 2 On one side of prepared baking sheet, toss potatoes with olive oil, salt, and pepper; bake for 25 minutes.
- 3 Meanwhile, prepare the sauce. In a small bowl, combine all Dijon sauce ingredients.
- 4 Add salmon to the other side of the baking sheet; top with red onion. Toss potatoes with ¼ cup sauce. Spread remaining sauce over salmon, reserving 1-2 tablespoons. Return baking sheet to oven for 20-25 minutes, depending on the size of the salmon fillet.
- 5 Prepare the herb mixture. In a bowl, combine herbs; dress with reserved sauce.
- 6 Top fish with herbs and serve.

YIELD

4 servings

PREP

Double this recipe if preparing a whole side of salmon.

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FISH

