



Creamy Salmon with leek and potato

Ingredients

- 250g baby potatoes, thickly sliced
- 2 tbsp olive oil
- 1 leek, halved, washed, and thinly sliced
- 1 garlic clove, crushed
- 70ml double cream
- 1 tbsp capers, plus extra to serve
- 2 skinless salmon fillets
- Mixed rocket salad, to serve (optional)

Instructions

Preheat oven to 200°C (fan 180°C) or gas mark 6.

Bring a pot of salted water to the boil, add the potatoes, and cook for 8 minutes. Drain and allow to steam-dry in a colander.

Toss with 1 tablespoon of olive oil, season well, and spread out on a baking tray. Roast for 20 minutes, flipping halfway through.

While the potatoes roast, heat the remaining 1 tablespoon of oil in a pan over medium heat.

Sauté the leeks for 5 minutes until softening. Add the garlic and cook for 1 more minute.

Stir in the cream, capers, and 75ml of hot water. Bring to a simmer, then mix in the chives.

Preheat the grill to high.

Pour the creamy leek sauce over the roasted potatoes, then place the salmon fillets on top.

Grill for 7–8 minutes, or until the salmon is just cooked through.

Garnish with extra capers and chives. Serve with a side of rocket salad if desired.