

Lemon & Black Pepper Crusted Salmon



Serves 4 Prep 10 mins

Cooking 15 mins

Easy

Ingredients

500g baby new potatoes
1/2 lemon, zested, then cut into wedges
4 tbsp fresh white breadcrumbs
25g butter, melted plus a knob for the potatoes
1 tsp ground peppercorns
4 skinless salmon fillets
a few thyme sprigs, leaves only
cooked asparagus or other green vegetable to serve

1. Heat oven to 200C/Fan 180C/ Gas 6. Wash the potatoes and place in a large pan of cold, salted water. Cover and bring to the boil, then simmer for 15 mins until cooked
2. While the potatoes cook, combine the lemon zest, breadcrumbs, butter and peppercorns. Put the salmon fillets in a large roasting tin and sprinkle 1 tbsp of the crumbs on each fillet. Pop the lemon wedges in the tin and bake for 8 - 10 minutes until the salmon is cooked and the crumb is golden and crunchy.
3. When the potatoes are cooked, drain in a colander and crush lightly. Add a knob of butter, season and scatter with the thyme. Serve with asparagus or other green vegetable.