

Orange Crumb Salmon



Serves 4

Prep 15 mins

Cooking 20 mins

easy

Ingredients

85g breadcrumbs (2 thick slices white bread)

2 tbsp olive oil, + extra for greasing

finely grated rind and juice of 1 orange

4 tbsp parsley, chopped

4 boneless skinless salmon fillets (± 140g each)

700g new potatoes

3 tbsp mayonnaise

1. Preheat the oven to 200C/ Fan180C/ Gas 6. Mix together the breadcrumbs, oil, orange rind and half the parsley; season.
2. Put the salmon fillets on a baking sheet lined with lightly greased foil. Press the orange crumbs on to each fillet so they stick. Bake for 15 - 20 mins until the salmon is just cooked through and the topping is golden.
3. Meanwhile, cook the potatoes in a pan of boiling water for 15 - 20 mins until tender, then drain. Stir the remaining parsley into the mayonnaise and thin with a little orange juice until it has the consistency of single cream. Serve the salmon with new potatoes and the herb mayonnaise.