

Salmon Pesto Traybake with Baby Roast Potatoes



Serves 3

Prep 5 mins

Cooking 45 mins

Easy

Ingredients

500g baby new potatoes, cut in half

1 tsp olive oil

1 large courgettes, cut into small chunks

1 red pepper, cut into small chunks

1 spring onion, finely sliced

15g pine nuts

3-4 salmon fillets

juice ½ lemon

1½ - 2 tbsp pesto

1. Boil the potatoes for 10 mins until tender, then drain.
2. Heat oven to 200C/180C fan/gas 6. Toss the potatoes in the oil, then transfer to a baking tray. Roast for 20 mins. Pan fry the courgettes for a few mins over a medium heat to get them cooking.
3. Push the potatoes to one side and put the courgette and pepper down the middle of the tray. Put the salmon on the other side, or you can use two trays. Squeeze lemon juice over the fillets and the vegetables (not including the potatoes). Season everything with pepper. Spread each of the salmon fillets with pesto and return the tray to the oven for 15-20 mins until everything is cooked through.
4. While this is cooking take a small pan and toast the pine nuts. Add the spring onions for a minute or so and serve with the salmon and the vegetables.