

Scandi-style Salmon & Pickled Potato Salad



Serves 2

Prep 10 mins

Cooking 45 mins

Easy

Ingredients

2 salmon fillets
1/2 lemon, zested
4 tbsp Demerara sugar
small bunch of chives, chopped

Pickled potato salad

300g new potatoes
2 tbsp pickled onions drained & finely diced
3 tbsp gherkins drained & finely diced
2 tbsp mayonnaise

1. Put the salmon skin-side down in a small baking dish. Mix the salt, lemon zest, sugar and 2 tbsp of the finely chopped chives and pat all over the salmon flesh. Leave for 30 minutes.
2. Meanwhile cook the potatoes in boiling salted water until tender then drain. Leave to cool to room temperature then mix with the rest of the ingredients and another tbsp chopped chives and season.
3. Heat the oven to 220C/fan 200C/gas 7. Rinse the salmon and pat dry. Put on a small roasting tray and bake for 10-15 minutes until just cooked.
4. Serve the salmon with the potato salad and a little extra chives if you like.