



Creamy salmon, leek & potato traybake

Esther Clark

Serves 2	Easy
Prep: 5 mins	Cook: 35 mins

Nestle leeks, potato and capers around salmon fillets to make this easy traybake for two. It's great as an midweek meal, or for a more romantic occasion

Egg-free Gluten-free High-protein Nut-free

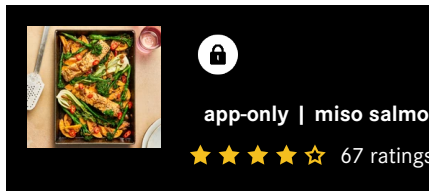


Alternatives

Complete the dish



Ultimate roast potatoes
★★★★★ 375 rating



Creamy courgette
★★★★★ 715 rating

Ingredients

250g baby potatoes
thickly sliced

2 tbsp
olive oil

1
leek
halved, washed and sliced

1
garlic clove
crushed

70ml
double cream

1 tbsp
capers
plus extra to serve

1 tbsp chives
plus extra to serve

2
skinless salmon fillets

mixed rocket salad
to serve (optional)

Method

Step 1

Heat the oven to 200C/180C fan/gas 6. Bring a medium pan of water to the boil. Add the potatoes and cook for 8 mins. Drain and leave to steam-dry in a [colander](#) for a few minutes. Toss the potatoes with ½ of the oil and plenty of seasoning in a [baking tray](#). Put in the oven for 20 mins, tossing halfway through the cooking time.

Step 2

Meanwhile, heat the remaining oil in a frying pan over a medium heat. Add the leek and fry for 5 mins, or until beginning to soften. Stir through the garlic for 1 min, then add the cream, capers and 75ml hot water, then bring to the boil. Stir through the chives.

Step 3

Heat the grill to high. Pour the creamy leek mixture over the potatoes, then sit the salmon fillets on top. Grill for 7-8 mins, or until just cooked through. Serve topped with extra chives and capers and a salad on the side, if you like.
