

DINNERLY



Indian Curry Baked Salmon with Roasted Chats and Creamy Cucumber



30 minutes



2 Servings

Mmm... rich, flaky, fresh Tassie salmon. What's better? Salmon always makes a dish extra luxurious; it's one of our favourite PLUS recipe ingredients! And PLUS recipes are where we play with prime proteins, ultra-yum flavours and special touches, like the curry-buttered roasted fish, creamy cucumber and crispy potato here.

WHAT WE SEND

- 300g chat potatoes
- 1 onion
- 1 garlic clove
- 50g Indian butter curry paste¹
- 2 Tasmanian salmon fillets³
- coriander
- 1 Lebanese cucumber

WHAT YOU NEED

- 10g butter⁴
- 2 tsp olive oil
- 1 tbs mayonnaise²
- 1½ tsp white vinegar

TOOLS

- 2 oven trays
- baking paper

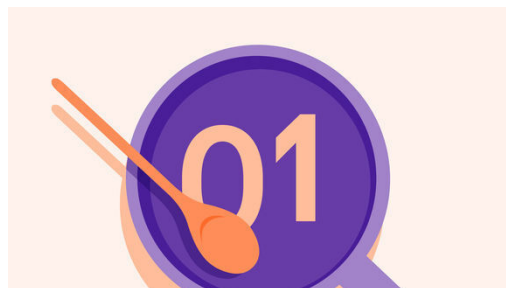
Our veggies come straight from the farm, so please wash them before cooking.

ALLERGENS

Cashew (1), Egg (2), Fish (3), Milk (4). May contain traces of other allergens.

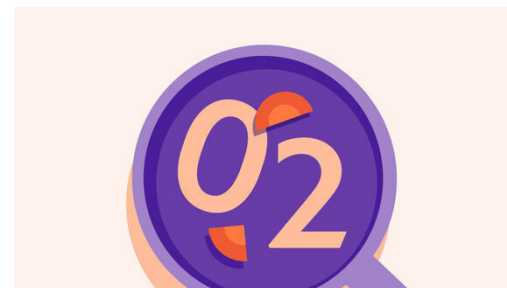
NUTRITION PER SERVING

Energy 575kcal, Fat 35.1g, Carbs 31.9g, Protein 32.0g



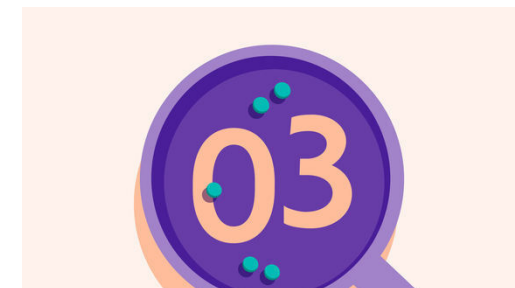
1. Roast potato and onion

Put **10g butter** in a bowl to soften. Preheat the oven to 220C, fan-forced. Line 2 oven trays with baking paper. Quarter the **unpeeled potatoes**. Thinly slice the **onion**. Put the potato and onion on a lined tray. Drizzle with **2 tsp olive oil** and season with **salt and pepper**. Roast for 25 mins or until the potato is golden and tender and the onion is caramelised.



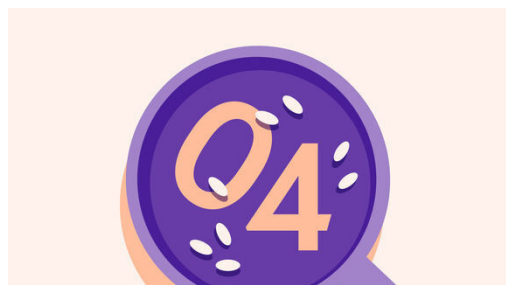
2. Make curry butter

Meanwhile, crush or finely chop **1 garlic clove**. Add the garlic and **curry paste** to the **butter**, season with **salt and pepper** and stir to combine.



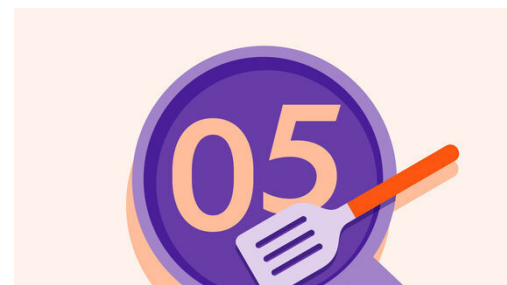
3. Roast salmon

Put the **salmon**, skin-side down, on the remaining lined tray. Spread the **curry butter** over the top of the salmon. Roast for 5 mins or until just cooked or cooked to your liking.



4. Make creamy cucumber

While the salmon is roasting, pick the **coriander** leaves, discarding the stems. Thinly slice the **cucumber** (see Make it yours). Combine **1 tbs mayonnaise** and **1½ tsp white vinegar** in a large bowl and season with **salt and pepper**. Add the cucumber and toss to coat.



5. Serve up

Divide the **salmon**, **roasted veggies** and **cucumber** among plates and drizzle the salmon with any tray juices. Scatter over the **coriander** and enjoy!



6. Make it yours

We've sliced the cucumber and tossed it in mayonnaise for a twist on the classic raita. Feel free to coarsely grate the cucumber and stir it through plain yoghurt instead.