

DINNERLY



Green Goddess Salmon and Roast Potato Salad

with Green Beans



30 minutes



2 Servings

Craving a dinner that's delightfully delish and easy to get on the table? We're on a mission to make cooking more fun, extra yum and even simpler – this recipe, packed with quality fresh ingredients, is all that and more. Get cooking!

WHAT WE SEND

- 2 potatoes
- 150g green beans
- 1 spring onion
- 2 Tasmanian salmon fillets ²
- 5g mint and garlic seasoning ^{3,4}
- 25ml green goddess dressing

WHAT YOU NEED

- 1½ tbs olive oil
- 2 eggs ¹
- 1 tbs mayonnaise ¹

TOOLS

- oven tray
- baking paper
- small saucepan
- small frypan

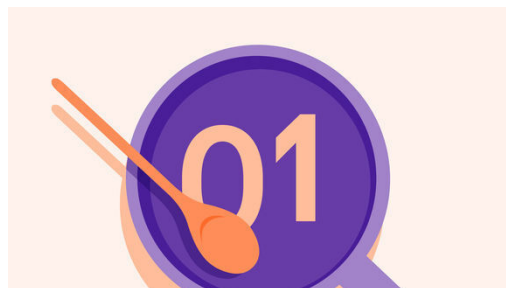
Our veggies come straight from the farm, so please wash them before cooking.

ALLERGENS

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

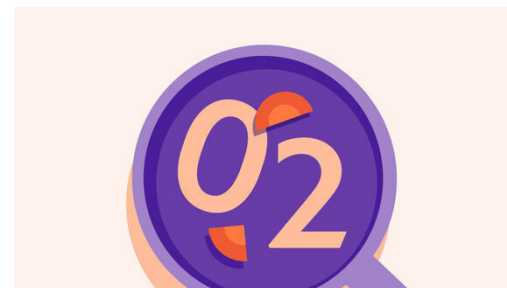
NUTRITION PER SERVING

Energy 740kcal, Fat 45.1g, Carbs 41.3g, Protein 39.6g



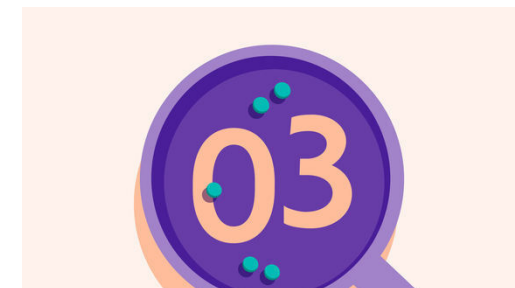
1. Roast potato

Preheat the oven to 220C, fan-forced. Line an oven tray with baking paper. Cut the **unpeeled potatoes** into 3cm chunks, then put on the lined tray. Drizzle with **1 tbs olive oil**, season with **salt and pepper** and toss to coat. Roast for 25 mins or until golden and tender.



2. Prep ingredients

Meanwhile, bring a small saucepan of water to the boil for the eggs. Trim the **beans** and cut in half. Thinly slice the **spring onion**. Cook **2 eggs** in the pan of boiling water for 6 mins for soft-boiled, or 8 mins for hard-boiled. Drain, then cool in cold water. Wipe the pan clean, then fill with water and bring to the boil for the beans.



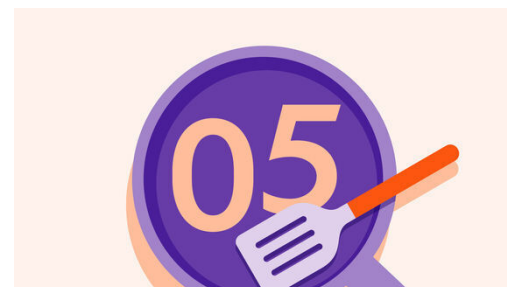
3. Cook salmon

Heat **2 tsp olive oil** in a small frypan over medium-high heat. Cook the **salmon**, skin-side down, for 3 mins or until the skin is crisp and golden. Reduce the heat to medium-high, turn and cook, flesh-side down, for a further 2-3 mins until just cooked or cooked to your liking. Remove from the pan.



4. Make dressing

Add the **mint and garlic seasoning** and **60ml (¼ cup) water** to the same pan and bring to the boil. Cook for 2 mins or until slightly reduced. Remove the pan from the heat. Meanwhile, add the **beans** to the pan of boiling water and cook for 2-3 mins until tender. Drain.



5. Serve up

Peel and quarter the **eggs**. Combine the **green goddess dressing** and **1 tbs mayonnaise** in a large bowl. Add the beans, **potato** and **spring onion**, season with **salt and pepper**, then toss to combine. Divide the **salmon**, **potato salad** and egg among plates. Drizzle with the **warm mint and garlic dressing** and enjoy!



6. Make it yours

If you have any on hand, toss some rocket or mint leaves (or both!) through the potato salad for a leafy vibe.