

# DINNERLY



## Summer Roast Salmon with Potato Wedges and Peach Salad



35 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
- 1 Lebanese cucumber
- 1 peach
- 2 garlic cloves
- 2 x 5g mint and garlic seasoning <sup>2,3</sup>
- 2 Tasmanian salmon fillets <sup>1</sup>
- 50g baby spinach leaves

## WHAT YOU NEED

- 2 tbs olive oil
- 1 tsp wholegrain or dijon mustard <sup>3</sup>
- 2 tsp white wine vinegar <sup>3</sup>
- 1 tsp sugar

## TOOLS

- large oven tray
- baking paper

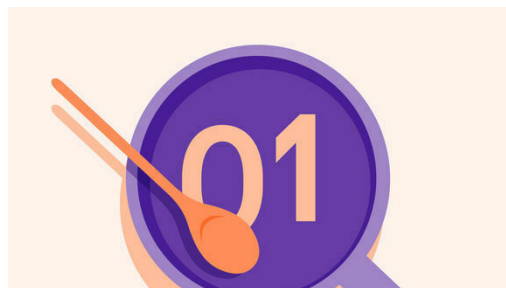
Our veggies come straight from the farm, so please wash them before cooking.

## ALLERGENS

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

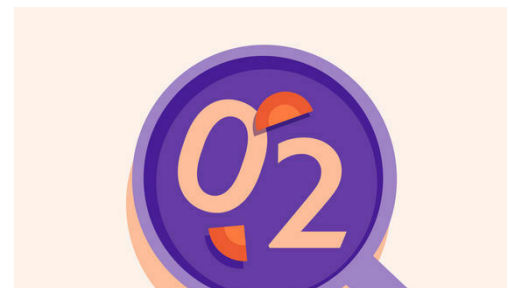
## NUTRITION PER SERVING

Energy 665kcal, Fat 36.4g, Carbs 45.6g, Protein 34.7g



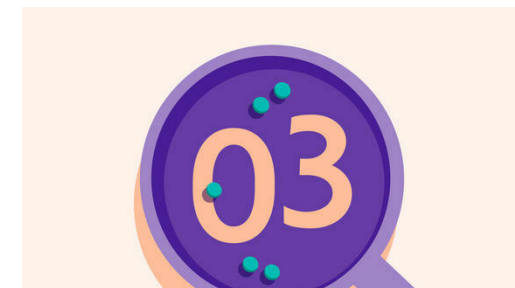
### 1. Prep ingredients

Check your peach is ripe before starting this recipe (see Kitchen hack). Preheat the oven to 220C, fan-forced. Line a large oven tray with baking paper. Cut the **unpeeled potatoes** into 2cm-thick wedges. Thinly slice the **cucumber**. Cut the **peach** into 1cm-thick wedges. Crush or finely chop **2 garlic cloves**.



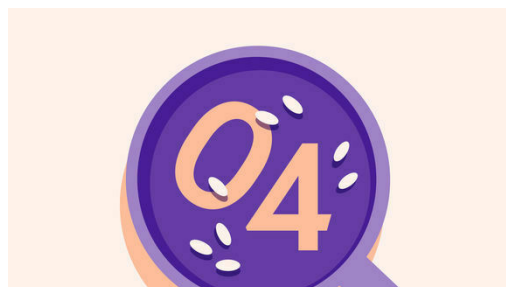
### 2. Roast potato wedges

Put the **potato** on the lined tray. Drizzle with **1 tbs olive oil**, scatter over **half the mint and garlic seasoning**, season with **salt and pepper** and toss to coat. Roast for 22 mins.



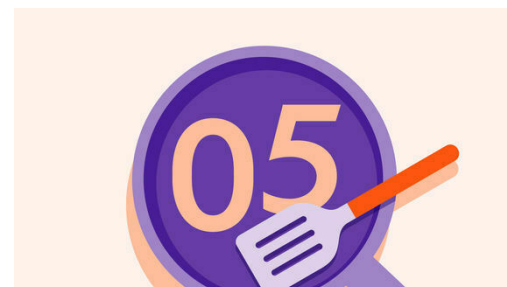
### 3. Roast salmon

Meanwhile, combine the **garlic, remaining mint and garlic seasoning, 2 tsp olive oil** and **1 tsp wholegrain mustard** in a large bowl and season with **salt and pepper**. Add the **salmon** and turn to coat. Add the salmon to the tray with the potato and roast for a further 5-7 mins until the salmon is cooked through and the potato is tender.



### 4. Make salad

While the salmon and potato are roasting, combine **2 tsp olive oil, 2 tsp white wine vinegar** and **1 tsp sugar** in a large bowl. Add the **cucumber, spinach** and **peach**, season with **salt and pepper** and gently toss to combine.



### 5. Serve up

Divide the **roast salmon, potato wedges** and **salad** among plates and enjoy!



### 6. Kitchen hack

To help speed up the ripening process, put the peach in a paper bag and loosely close, then leave on the bench for a day or two. Add a banana to the bag to make the peach ripen faster.