

DINNERLY



Kid Approved: Roasted Country Salmon with Veggie Chips and Yummy Dressed Leaves



30 minutes



2 Servings

Keep the kids happy – and the adults too! Simply choose our 'kid-approved' recipes filled with crowd-pleasing flavours and ingredients, then watch the whole family tuck in. You can thank us later!

WHAT WE SEND

- 2 potatoes
- 1 carrot
- 2 garlic cloves
- 10g country seasoning ²
- 2 Tasmanian salmon fillets ¹
- 50g mixed salad leaves
- 50g maple and mustard dressing

WHAT YOU NEED

- 1 tbs olive oil

TOOLS

- oven tray
- baking paper

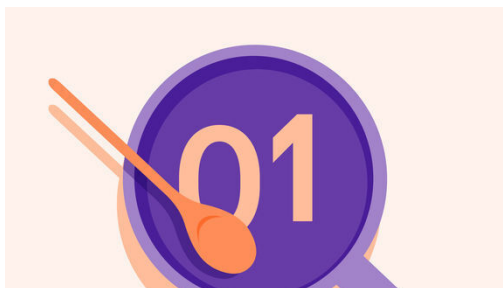
Our veggies come straight from the farm, so please wash them before cooking.

ALLERGENS

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

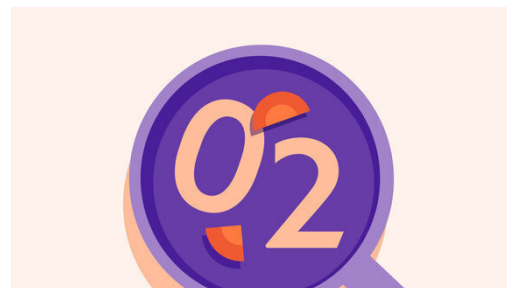
NUTRITION PER SERVING

Energy 660kcal, Fat 35.9g, Carbs 47.2g, Protein 34.1g



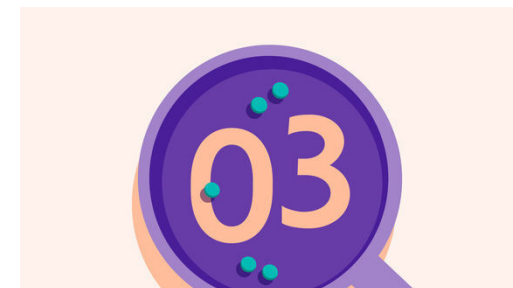
1. Prep ingredients

Preheat the oven to 220C, fan-forced. Line an oven tray with baking paper. Cut the **unpeeled potatoes** and **carrot** into 1.5cm-thick chips. Crush or finely chop the **garlic**.



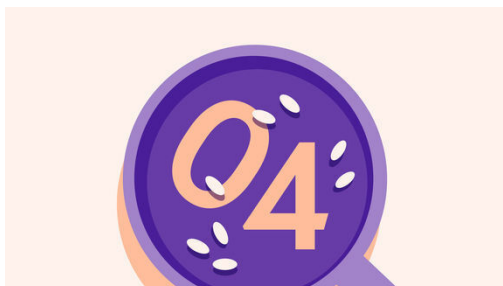
2. Roast veggie chips

Put the **potato** and **carrot** on the lined tray. Scatter with **half the country seasoning**, drizzle with **2 tsp olive oil**, season with **salt and pepper** and toss to coat. Roast the veggie chips for 15 mins.



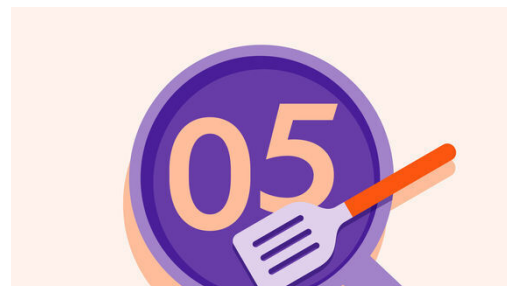
3. Roast salmon

Combine the **garlic**, **remaining country seasoning** and **2 tsp olive oil** 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 veggie chips. Roast for a further 5-7 mins until the salmon is just cooked or cooked to your liking and the veggie chips are tender.



4. Dress salad leaves

Meanwhile, put the **salad leaves** and **maple and mustard dressing** in a bowl and toss to coat.



5. Serve up

Divide the **salmon**, **veggie chips** and **salad leaves** among plates. Enjoy!



6. Make it yours

Serve your veggie chips with tomato or barbecue sauce, if desired.