



# Pistachio crusted salmon on herbed potatoes

By Donna Hay

**20 minutes**

Preparation time

**45 minutes**

Cooking time

**Serves 4**

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## INGREDIENTS

### Herbed potatoes

1.2 kg red potatoes, sliced  
1 brown onion, sliced  
¼ cup (60 ml) white wine vinegar  
60 g butter, melted  
1 tbsp Dijon mustard  
¼ cup chopped dill leaves  
¼ cup chopped parsley leaves  
sea salt and cracked black pepper  
watercress and lemon wedges, to serve

### Pistachio crusted salmon

4 x 160 g salmon fillets, skin removed  
¼ cup (12 g) chopped dill leaves  
2 tsp finely grated lemon rind  
1½ tbsp Dijon mustard  
2 tsp honey  
1½ tbsp salted capers, rinsed and chopped  
? cup (45 g) pistachio nuts, roughly chopped

## METHOD

1. Preheat the combi steam Pro oven on the Combi mode: Fan Plus at 220°C + 50% moisture.
2. Place potatoes and onion into a large deep-sided metal baking dish. Cook for 30 minutes or until soft.
3. Combine the vinegar, butter, Dijon mustard, dill, parsley, salt and pepper. Remove potatoes from the oven and evenly pour the over the potatoes.
4. Return to the oven and cook for a further 10 minutes or until just tender.
5. Whilst the potatoes are cooking prepare the salmon. Combine the dill, lemon rind, Dijon mustard, honey, capers and pistachios and spread over the tops of the salmon.
6. Remove from the potatoes from the steam oven and top with the pistachio crusted salmon.
7. Cook for 5–6 minutes or until cooked to your liking.
8. Transfer onto plates and serve with watercress and lemon wedges.