

Creamy salmon, leek & potato traybake



Prep: 5 mins
Cook: 35 mins



Easy



Serves 2



Ingredients

250g baby potatoes , thickly sliced

2 tbsp olive oil

1 leek , halved, washed and sliced

1 garlic clove , crushed

70ml double cream

1 tbsp capers , plus extra to serve

1 tbsp chives , plus extra to serve

2 skinless salmon fillets

mixed rocket salad , to serve (optional)

Method

- Step 1** Heat the oven to 200C/180C fan/gas 6. Bring a medium pan of water to the boil. Add the potatoes and cook for 8 mins. Drain and leave to steam-dry in a colander for a few minutes. Toss the potatoes with ½ of the oil and plenty of seasoning in a baking tray. Put in the oven for 20 mins, tossing halfway through the cooking time.
- Step 2** Meanwhile, heat the remaining oil in a frying pan over a medium heat. Add the leek and fry for 5 mins, or until beginning to soften. Stir through the garlic for 1 min, then add the cream, capers and 75ml hot water, then bring to the boil. Stir through the chives.
- Step 3** Heat the grill to high. Pour the creamy leek mixture over the potatoes, then sit the salmon fillets on top. Grill for 7-8 mins, or until just cooked through. Serve topped with extra chives and capers and a salad on the side, if you like.