



Roasted Salmon with Scallops and Mustard Butter

Recipe courtesy Jennifer Paterson and Clarissa Dickson Wright

Total Time: 30 min

Prep: 10 min | Inactive Prep: – | Cook: 20 min

Level: Easy

Yield: 8 servings

INGREDIENTS

2 pounds salmon middle cut, boned, or fillets

6 ounces butter

8 scallops, without roe

3 generous teaspoons wholegrain mustard

4 level teaspoons dried dill weed, or 2 teaspoons each of dried and fresh dill

Salt and freshly ground pepper

10 ounces fresh spinach or rocket (arugula)

DIRECTIONS

Preheat the oven to 450 degrees F.

Place the salmon piece or fillets skin-side up in a shallow ovenproof dish. Cook in the oven for 15 minutes.

Meanwhile gently melt the butter in a small saucepan. Remove from the heat and stir in the mustard and dill. Season to taste. Remove the salmon from the oven and arrange the scallops round it, baste with the mustard sauce.

Return to the oven for a further 5 minutes. Slice the salmon quite thickly and serve on top of the spinach rocket and spoon over the mustard butter.

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