

Hot smoked salmon & Sweet Potato fishcakes

Ingredients

- 2 x Smoked Salmon Fillets
- 180g cherry tomatoes
- 1 tbsp apple cider vinegar
- 1 tbsp organic seaweed salad
- 2 shallots
- 2 tbsp oil
- 2 tsp Dijon mustard
- 400g sweet potato
- 40g watercress, spinach & rocket mix
- 4 tbsp dried polenta
- Large handful of flat-leaf parsley



Method:

1. Boil a kettle.
2. Peel the sweet potato and cut into 1cm chunks. Place in a saucepan, cover with boiling water and add a pinch of salt. Simmer for 20-25 mins, then drain.
3. Meanwhile, finely dice the shallot and slice the cherry tomatoes in half. Finely chop the parsley leaves. Break up the salmon into small chunks.
4. Roughly mash the sweet potato with a potato masher (you want this to be a chunky mash not smooth). Stir in the parsley, seaweed and 3/4 of the shallot. Leave to cool for 5 mins. Then gently stir in the salmon, trying not to break this up too much.
Form the fishcakes into 4 burger shapes, 2cm thick. Dust the fishcakes evenly with the dried polenta.
5. Heat a frying pan with 1 tbsp oil on a medium heat and cook the fishcakes for 3-4 mins each side, until golden brown.
6. To make a dressing; in a small bowl mix or whisk together the dijon mustard, apple cider vinegar, remaining shallot and 1 tbsp olive oil. In a

large bowl, mix the tomatoes and watercress, spinach and rocket mix with the dressing.

7. Place the hot smoked salmon and sweet potato fishcakes on two warm plates alongside the dressed salad.

Recipe for two people, halve the ingredients for one person