

Salmon with Patatas Bravas & Padron Peppers

Ingredients – Serves 2

- 2 x Salmon Fillets
- 100g Padron peppers
- 120g cherry tomatoes
- 1 red onion
- 1 lemon
- 1 tsp chilli powder
- 200g passata
- 2 garlic cloves
- 2 tsp rapeseed oil
- 2 tsp smoked paprika
- 30g pitted black olives
- 2 x small sweet potatoes



Method:

1. Preheat oven to 220C / gas mark 6. Cut the potatoes into quarters and pre cook in the microwave for 3 minutes. Once softened, place on a baking tray, drizzle with 1 tsp rapeseed oil and sprinkle with half of the paprika. Season with black pepper and mix well. Place in the oven for 25 mins. After 15 mins, add the padron peppers to the tray alongside the potatoes for the remaining 10 mins.
2. Heat a medium-sized pan with 1 tsp oil on a medium-high heat, place the salmon fillet in the pan, skin side down. Cook for 2-3 mins until the skin is crispy then remove from the pan and place skin side up onto a tray, place the tray in the oven for 8-10 mins, until salmon is cooked through.
3. Thinly slice the onion and finely chop the garlic. Heat the same frying pan that the salmon was in on a medium heat and cook the onion and garlic for 5 mins. Meanwhile, quarter the cherry tomatoes, cut the lemon in half and roughly chop the parsley leaves.

4. To the pan, add the cherry tomatoes, passata, olives, chilli powder, remaining paprika, half of the parsley, the juice from half the lemon and 60ml cold water. Simmer the tomato sauce for 5 mins.
5. For the patatas bravas; add the cooked potatoes to the pan and coat in the fresh tomato sauce.
6. Spoon the patatas bravas on two warm plates, top with the salmon and place the peppers alongside. Slice a wedge of lemon and place next to the salmon.

Recipe for two people, halve the ingredients for one person