



Salmon with Crispy Horseradish Crust & Crunchy Roasted Rosemary Potatoes

NIBBLEDISH CONTRIBUTOR

Ingredients

Salmon: - Salmon Filet - 3 tablespoon butter - 4 tablespoon horseradish - 1 cup fresh bread crumbs - salt (not too much) - pepper - olive oil - Bell pepper - Cherry tomatoes - Spinach - Mushroom Potato: - Mini Yukon potatoes, cut in 1/2 - 4 sprigs fresh rosemary - Salt and Pepper - Olive Oil (more)

Instructions

Check that all bones have been removed from filets. In a small bowl, cream together butter and horseradish with a spoon. Stir in breadcrumbs and combine well. Season salmon and mound breadcrumb mixture on top and press down to cover top of salmon. Preheat broiler. Heat oil in nonstick skillet. Lay salmon pieces into skillet and cook over medium high heat until browned on bottom. Slide under broiler and cook for 3-4 minutes or until golden brown on top. Keep warm in oven until ready for service. Use oil from salmon to cook bell pepper, tomatoes, mushroom. Add salt/pepper for taste. Cook spinach at end. Use this as base and place salmon on top. Potatoes: Preheat the oven to 400 degrees F. Slice the potatoes and put on a baking sheet. Roughly tear the rosemary and scatter it over the potatoes; season them with salt and pepper and drizzle with olive oil. Toss the potatoes well to mix all the flavors and put them in the oven. Remove them after 30 minutes and toss them again. Continue to roast them until they are browned and cooked through. Serve immediately.