

Oven-Roasted Salmon, Asparagus and New Potatoes

Serves 4

- 450 g small new potatoes, scrubbed clean and halved
- 2 T extra virgin olive oil
- ½ tsp salt
- 225 g medium asparagus, trimmed and sliced on the diagonal, 1-inch-long pieces
- 1 T fresh dill, chopped
- 1 strip lemon zest
- 1 small clove garlic, coarsely chopped
- Freshly ground black pepper
- 680 g salmon fillets, cut about 1-inch thick
- 1 lemon, cut into large wedges



1. Preheat oven to **205°C**.
2. In a sheet pan or a large shallow roasting pan, toss the **potatoes** with **olive oil** and sprinkle all over with **salt**.
3. Place the potatoes cut side down in the roasting pan and **cook for 10-12 minutes**, until the potatoes begin to brown on the bottom.
4. Turn the potatoes over and **roast another 10 minutes** until browned on top. Remove the roasting pan from the oven.
5. In a medium bowl, toss the **asparagus** with the chopped **dill**, **lemon zest**, **garlic**, about ½ tsp of **salt** and a little **olive oil**. Add the asparagus mixture to the potatoes and stir to combine.
6. Push the vegetables to the side of the dish to make room for the **salmon**. If you are using fillets, put them skin side down. **Salt** the salmon well and return the baking dish to the oven.
7. Roast the salmon and asparagus **for 10 minutes**, or until the fish is just cooked through.
8. Arrange on individual plates before serving. Garnish with **fresh dill** and **lemon wedges**.