



SALMON WITH WARM PESTO POTATO SALAD

Whip up this deliciously easy meal for the family. The sweet potato and spinach flavours perfectly with the salmon.



EASY



5 MINS



15 MINS



4

Ingredients

- 800 g sweet potato, peeled and cut into even 4cm x 4cm chunks
- 4 x 180g salmon fillets
- 150 g bag baby spinach
- 2 tablespoons basil pesto

Instructions

1. Preheat oven 180°C.
2. Place the sweet potatoes on a baking tray and season with sea salt and cracked pepper.
3. Cook for 15 minutes or until tender.
4. After 5 minutes, place the salmon fillets on another baking tray, season with cracked pepper and bake for 10 minutes.
5. Remove both, place the cooked sweet potato into a large bowl, add the spinach and pesto and toss to combine.
6. To serve, place the delectable salad on a plate nestled next to a salmon fillet.