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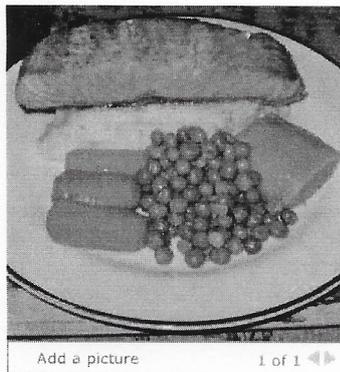
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Salmon with mashed potatoes and garlic lemon butter sauce

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Moderately Easy



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Picture by: princess_pastries

Ingredients

Serves: 4

4 salmon fillets (about 150g each)

3 tablespoons of olive oil

1 tablespoon salt

For the mashed potatoes

1 kg peeled potatoes

2 tablespoons butter

¼ cup of milk

1 tablespoon chicken powder stock, or a chicken stock cube

For the garlic lemon butter sauce

125g butter

1 lemon, juiced

3 cloves garlic, crushed

2 tablespoons milk

½ teaspoon of dried dill

Preparation method

Prep: 15 mins | Cook: 25 mins

1. Peel and chop potatoes and boil in a pot of water until soft; drain. Place the 2 tablespoons of butter, ¼ cup of milk and chicken stock in a bowl and microwave on high for 1 minute. Mash potatoes and gradually pour in prepared mixture; mix well.
2. Wash salmon in a bowl with salted water and drain. Mix salmon with 2/3 of the olive oil and 1 tablespoon of salt and put aside.
3. To make the sauce; place a small pot on low-medium heat and melt the butter and add lemon juice, milk, dried dill and garlic. Allow to simmer (not on too high heat) while you cook salmon.
4. In a large pan, heat some olive oil on a medium heat. Place slices of salmon in pan. Cook for 5 minutes each side – more or less depending on your preference. To serve place some mash in the centre of a plate, put the salmon on top, then drizzle with sauce.

Recipe by: Amystar79

Wonderfully fragrant salmon is drizzled with garlic lemon butter sauce and accompanied by mashed potatoes. This is a restaurant dish made easy at home ... Full description

Ready in 40 mins

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