

Baked salmon with pesto potatoes and beans



Serves: 4



Cooking Time 10 minutes



Level: Capable



INGREDIENTS

1kg chat potatoes, quartered
4 x 220g salmon fillets
4 thin prosciutto slices
Olive oil, to drizzle
300g cherry tomatoes (we used vine-ripened)
350g thin green beans, topped, not tailed
1/2 cup (130g) basil pesto

PREPARATION

1. Preheat the oven to 180°C. Cook the potatoes in boiling salted water for 8-10 minutes until tender. Drain.
2. While potatoes are cooking, wrap a prosciutto slice around the middle of each salmon fillet. Place on a baking tray, drizzle with olive oil and season. Bake for 5 minutes, then add tomatoes to tray, drizzle with oil and season. Cook for a further 4 minutes or until salmon is cooked.
3. Meanwhile, blanch the beans in boiling salted water for 2 minutes. Toss drained beans and potatoes with pesto and serve with salmon and tomatoes.