

Succulent Salmon Steak with Potato Wedges

30—40 Min

Preparation

1. Preheat the oven to 200°C (392°F) using the fan setting.
2. Wash the potatoes thoroughly and cut into equal-sized wedges. Marinate with 4 tbsp. of olive oil in a bowl, then season with salt and pepper. Arrange on the baking tray line with baking parchment. Be sure the wedges aren't touching! Bake for approx. 25 minutes in the oven, turning after 10 minutes.
3. Rinse the salmon steaks with cold water and pat dry with the paper towel. Make a marinade by stirring together the Kotányi Grill Fish seasoning mix and the sunflower oil, then rub the salmon steaks with it.
4. Wash the vine tomatoes and cut them in half. Coat with a little olive oil then season with salt and pepper.
5. Grill the salmon steaks for approx. 5 minutes on each side. Also grill the halved tomatoes until they are nicely seared.
6. Season the salmon steaks to taste with salt, pepper a drizzle of lemon juice. Dish up with the potato wedges and the grilled tomatoes and serve.

Ingredients 4 Portions

= Kotányi Produkte

4 piece	Salmon steaks (approx. 200 g)
800 g	Potatoes, waxy
4 tbsp.	Olive oil
4 tbsp.	Sunflower oil
4 piece	Tomatoes, on the vine
1 piece	Lemon
4 tsp.	Grill Fish Seasoning Mix
1 pinch	Sea Salt, Coarse
1 pinch	Pepper Black, Ground