

Grilled salmon with potato salad

35–40 Min

Ingredients 4 Portions

= Kotányi Produkte

4	Salmon fillets
0.5 tsp	Paprika Special Sweet
0.5 tsp	Himalayan Salt
0.25 tsp	Pepper Black, Ground
1 kg	Baby potatoes

Dressing:

30 g	Capers, drained
0.5	Red onion, finely chopped
2 tbsp	Dijon mustard
1 tbsp	Dill Fronds, Chopped
2 tbsp	Wine vinegar
4 tbsp	Olive oil
1 tsp	Honey
	Salt and pepper, to taste

Preparation

1. Boil the potatoes in salted water for 15–20 minutes until tender. Drain and let cool slightly.
2. Combine all dressing ingredients in a bowl and pour over the potatoes. Toss gently.
3. Season the salmon with salt, pepper and paprika. Grill skin-side down for 4 minutes, then turn and cook for another 3–4 minutes.
4. Serve the grilled salmon with the potato salad.