



Grilled salmon with potato salad

🕒 35–40 Min   

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.

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

