

MARLEY SPOON



Salmon Potato Cakes

with Crunchy Radish Salad



20-30min



2 Portions

We've simplified cooking once more. Potatoes boil until tender while salmon cooks in the very same pot. Then the potatoes get mashed, making these fish cakes ultra soft and yum!

What we send

- salmon fillet ⁴
- shallot
- radish
- parsley
- lemon
- potato

What you'll require

- Dijon mustard ¹⁷
- egg ³
- olive oil
- plain flour ¹
- salt and pepper
- vegetable oil

Utensils

- grater
 - large frypan
 - medium saucepan
 - paper towel
 - sieve
- Our veggies come straight from the farm, so please wash them before cooking.

Allergens

Gluten (1), Egg (3), Fish (4), Sulphites (17). May contain traces of other allergens.

Nutrition per serving

Energy 655.0kcal, Fat 31.5g, Proteins 35.5g, Carbs 50.7g



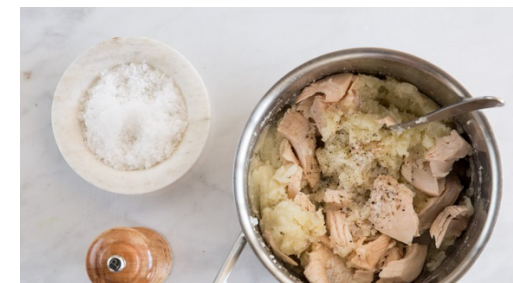
1. Cook potatoes

Peel the **potatoes** and cut into 2cm chunks. Place in a medium saucepan and cover with cold water by 2cm. Season with **salt** and bring to the boil. Cook for 15 mins or until tender.



2. Cook salmon

When water is boiling, rub **salmon** with 2 tsp **olive oil** and season with **salt and pepper**. Place in a heatproof sieve or a colander and place above pan with **potatoes** (make sure bottom does not touch water). Cover pan with a lid or foil and steam for 10 mins or until fish flakes easily.



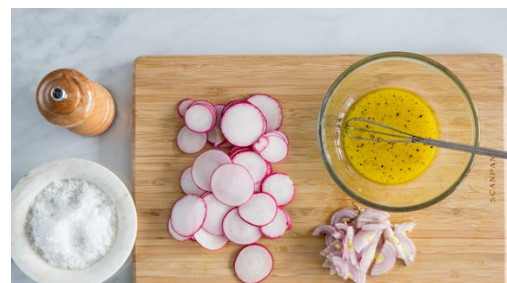
3. Mash together

Transfer the **salmon** to a plate and drain the **potatoes**. Return potatoes to pan and stir for 1 min over medium-high heat to dry out. Mash roughly and season with **salt and pepper**. Stir in 1 tbs **flour**. Flake the salmon with a fork and stir into the mash.



4. Form patties

Zest **lemon**. Pick **parsley** leaves (discard stems). Chop $\frac{3}{4}$ of the leaves. Finely chop half the **shallot**. Stir chopped parsley, shallot, **zest** and 1 **egg** into the **potato mixture** until well combined. Using floured hands, gently form mixture into 4 patties and dust patties with some flour.



5. Make salad

Juice half the **lemon** and cut the remaining half into wedges. Whisk 2 tbs **lemon juice** with 1 tsp **Dijon mustard** and 2 tbs **olive oil** in a bowl. Season with **salt and pepper**. Thinly slice the **radish** and remaining **shallot**. Toss with the **dressing** and remaining **parsley** leaves. Use the shallot sparingly if you don't like onion.



6. Fry salmon cakes

Heat 2 tbs **vegetable oil** in a large non-stick frypan over medium-high heat. Cook **salmon cakes** for 3-5 mins each side until golden. Drain on paper towel. Serve the fish cakes with lemon wedges and salad.