

Parmesan Crusted Salmon



SERVES 4



PREP TIME 30 mins



COOKING TIME 15-20 mins

Ingredients

- 2 packs *Carla's Parmesan Crust Seasoning*
- 1kg baby new potatoes
- 2 packs salmon fillets
- 100g garlic and herb cream cheese
- 4 corn cobs
- 150ml sour cream
- 1tbsp lemon juice
- 4 tbsp grated parmesan
- A bag of baby leaf salad
- 4 tbsp dried dill
- Salt and pepper
- 150ml mayonnaise

Instructions

- Cook the potatoes in boiling salted water until tender. Drain and put in a bowl.
- Preheat the oven to 200°C fan. Season both sides of the salmon fillets with salt and pepper and place on a greased baking sheet or roasting tin.
- Spread the garlic and herb cream cheese on top of each salmon fillet (approx. 2cm layer). Then sprinkle a generous layer of the Salmon Parmesan Crust Seasoning on top of the cream cheese.
- Bake in the oven for about 15 minutes. When the salmon is done, it will change from translucent to an opaque pink.
- Place corn cobs in a microwavable bowl, cover in water then cover the bowl in clingfilm, pierce the clingfilm with a fork. Microwave for 3-4 minutes or longer, depending on the heat of your microwave.
- Combine the mayonnaise, sour cream, lemon juice and dill in a mixing bowl. Season to taste with salt and pepper.
- While the potatoes are still warm add the prepared mayonnaise mixture and stir gently to coat well. Just before serving scatter the parmesan cheese over the top and garnish with more dill.
- Transfer your salmon onto plates along with the potato salad, corn cobs and the baby leaf salad then serve!

Carla's product used in this recipe: [Parmesan Crust Seasoning](https://www.carlasfoods.co.uk)
www.carlasfoods.co.uk

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