

## **Roasted Salmon Fillets With Oven Roasted New Potatoes**

1 kilo (2.2 pounds) of new potatoes, cleaned  
2 teaspoons salt for water in pot  
olive oil to drizzle  
1 teaspoon salt  
1 teaspoon dried rosemary  
5-6 salmon fillets with skin  
1-2 teaspoons sweet paprika  
1/2 teaspoon black pepper  
1 teaspoon thyme  
1 teaspoon salt  
olive oil for drizzling

### **Directions:**

Preheat oven to 400 F/200 C.

Take a pot with plenty of room to hold the potatoes and place 2 teaspoons salt, potatoes and water to cover in pot. Bring to the boil and boil about 8-10 minutes or till a knife pierces potatoes with pushback, that is, they are still underdone. Immediately put potatoes in a colander to drain and set aside.

Rinse fish fillets and pat dry and place on rimmed baking sheet with parchment paper beneath the fish, skin side down. Drizzle fish with olive oil and sprinkle with paprika, pepper, thyme and salt. Rub the spices into the fish well. Set aside.

By now potatoes are ready to put on rimmed baking sheet (no parchment paper!) on which you've drizzled olive oil with a fairly generous hand and sprinkle salt and rosemary over potatoes tossing well till completely coated with oil and spices. The new potatoes need between 20-25 minutes in the oven, so depending how well you want the fish done, time it. If you will cook the fish for about 15 minutes (medium) then put the potatoes in for 10 minutes before putting the fish in. If you want your fish cooked more rare, adjust the time accordingly. The potatoes should be browned and crispy and the fish perfectly cooked and the skin crisped. Serve with a small salad for a lovely meal.