

# Potato & salmon salad with lime & chive dressing



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Preparation about 15 minutes

Cooking about 25 minutes

Serves 4

2 x 200g thick salmon fillets, skin removed

600g small new (chat) potatoes

1 small Iceberg lettuce, trimmed and cut into wedges

### Lime & chive dressing

1/2 cup whole egg mayonnaise

1/3 cup reduced fat sour cream

2 tbs lime juice

2 tbs thinly sliced chives

1 tbs finely chopped dill

Salt and ground black pepper

1. Place salmon on a dinner plate. Place plate in a large steamer basket, cover and steam salmon over a large frying pan of simmering water for 10-12 minutes or until just cooked through. Transfer to a plate to cool.
2. Meanwhile, place potatoes in the steamer (replenish boiling water in pan if necessary) and steam for 15-20 minutes until tender. Rinse in cold water and roughly chop. Place in a large bowl.
3. To make lime & chive dressing, combine mayonnaise, sour cream, lime juice, chives and dill in a bowl. Season with salt and pepper to taste. Stir to combine. Drizzle dressing over potatoes. Roughly flake salmon, discarding any bones and skin. Fold salmon through mixture.
4. To serve, arrange lettuce on serving plates. Top with salmon and potato salad and serve.



### New (chat) potatoes

- A reliable source of vitamin C, the vitamin that helps protect the body against infection.
- Provide dietary fibre in the skin and the flesh.
- The skin of potatoes helps retain vitamins during cooking and also has higher levels of some antioxidants, which help protect us against some of the damaging effects of ageing.