

Potato-Crusted Salmon Fillets

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Potato-Crusted Salmon Fillets are crispy on the outside and perfectly flaky on the inside! This recipe is an easy weeknight dinner!

Container Equivalents

1 Red ♥

1 Yellow

$\frac{1}{2}$ tsp.

INGREDIENTS

- 2 small russet potatoes (about 1 lb.) washed, shredded
- $\frac{1}{2}$ medium leek washed, sliced thin
- $\frac{1}{4}$ tsp. sea salt (or Himalayan salt)
- 2 tsp. ground white pepper
- 2 tsp. olive oil
- 1 tsp. unsalted butter

- 4 (4-oz) raw salmon fillets skinless

INSTRUCTIONS

1. Drain potatoes in a colander; pat them as dry as possible with paper towels or a clean kitchen towel.
2. Combine potatoes, leek, salt, and pepper in a medium bowl; mix well.
3. Heat oil and butter in a large nonstick skillet over medium-high heat.
4. Place four $\frac{1}{3}$ cup mounds of potato mixture in skillet. Press a salmon fillet into each mound. Top evenly with remaining potatoes; cook for 6 to 7 minutes on each side, or until potatoes are nicely browned and fish flakes easily when tested with a fork.

ENJOY!