



Spicy Salmon Potato Rafts

One sheet pan supper with crispy potatoes and juicy pesto salmon

2 large or jumbo Russet potatoes, peeled; scrubbed
2 Tablespoons olive oil
1 Tablespoon minced fresh garlic
1/2 teaspoon (each) salt; ground black pepper
1-pound boneless salmon fillets, skin on
1/2 to 1 teaspoon blackened seasoning
4 teaspoons grated Parmesan cheese
4 teaspoons basil pesto

Garnish: Lemon/lime thin slices as desired
4 teaspoons capers, well drained

1. Preheat oven to 425 degrees F, place rack in center position. Line a sheet pan with foil; then line bottom of pan with parchment paper. Set aside.
2. Cut potatoes with a mandolin lengthwise into 1/4-inch-thick slices; pat dry with paper towels. Place in a large bowl, add 2 Tablespoons olive oil, garlic, salt, and pepper; toss to coat completely.

3. Build four 4x6-inch raft shapes, using about 2 shingled rows and about 2 or 3 slices of potato per row for each raft. Drizzle with remaining oil and garlic in bowl...
4. Roast potatoes in preheated 425-degree F oven about 30 minutes or until golden brown and beginning to crisp. Remove pan from the oven; cool potatoes about 5 minutes.
5. Reduce heat by opening oven door a little until 275 degrees F. Use the parchment paper to slide the crisp 4x6-inch potato rafts onto the foil liner.
6. Meanwhile pat the salmon fillets dry with a paper towel. Cut salmon fillets into 4 serving pieces. Place skin side down on the foil sheet pan. Generously sprinkle top and sides of salmon with blackened seasoning. Sprinkle about 1 teaspoon grated parmesan over each potato group.
7. Bake salmon and potatoes in preheated 275-degrees F. oven for 25 minutes or until internal temperature registers about 125 degrees F. when inserted into the thickest part of salmon. Remove potatoes and salmon from the oven. Let cool for about 5 minutes.
8. Remove potato rafts with a large flipper or spatula to a serving dish. Spread about 1 teaspoon pesto over the center of the potatoes. Slide the flipper under each salmon piece to remove it from the skin; place skinless salmon over the pesto on the potatoes. Garnish the salmon with small lime or lemon slices. Sprinkle capers over the salmon. Serve warm. Yield: Serves 4

Recipe Inspired by: Molly Gilbert, 2014 *Sheet Pan Suppers*, Workman Publishing Company

About the Recipe: It's hard to believe that this dinner can be prepared on one pan, but it's true. Bake the potato slices until crispy, add some pesto, and slide them on the other side of the pan. Place the spicy seasoned salmon on the other side, and slow bake both of potatoes and salmon. For serving, slide the salmon onto the potato rafts and garnish. It's a gourmet style with a simple preparation.