

Salmon with Warm Pesto Potato Salad



Whip up this deliciously easy meal for the family. The sweet potato and spinach flavours perfectly with the salmon.

Ingredients

800 g sweet potato, peeled and cut into even 4cm x 4cm chunks

4 x 180g salmon fillets

150 g bag IGA baby spinach

2 tablespoons basil pesto

Method:

1. Preheat oven 180°C.
2. Place the sweet potatoes on a baking tray and season with sea salt and cracked pepper.
3. Cook for 15 minutes or until tender.
4. After 5 minutes, place the salmon fillets on another baking tray, season with cracked pepper and bake for 10 minutes.
5. Remove both, place the cooked sweet potato into a large bowl, add the spinach and pesto and

toss to combine.

6. To serve, place the delectable salad on a plate nestled next to a salmon fillet.