

# Roasted Salmon and Potato Salad with Lemony Yogurt Dill Dressing



2 Servings

40-45 minutes

## INGREDIENTS

### Salmon

- 1 lb salmon, cut into 2-3 fillets
- 2 teaspoons olive oil
- Salt, black pepper, and garlic powder, to taste

### Potatoes

- 1 lb yellow potatoes (Yukon Gold), halved or quartered if large
- 2 teaspoons olive oil
- Salt, to taste

### Salad

- 4-5 cups mixed greens
- 1-2 small Persian cucumbers, thinly sliced
- ¼ small red onion, thinly sliced

### Lemony Yogurt Dill Dressing

- ½ cup plain Greek yogurt (full-fat or 2%)
- 2 tablespoons fresh lemon juice
- 2 tablespoons olive oil
- 2 teaspoons Dijon mustard
- 1 teaspoon maple syrup
- 2 small garlic cloves, finely minced
- 2 tablespoons fresh dill, finely chopped
- Salt and black pepper, to taste

## DIRECTIONS

1. Roast potatoes: Preheat oven to 425°F. Toss potatoes with olive oil and salt. Spread on a sheet pan and roast for 20 minutes, flipping once, until golden and tender.
2. Add salmon: Push potatoes to one side. Season salmon with olive oil, salt, pepper, and garlic powder. Roast 12 minutes, until flaky.
3. Make dressing: Whisk all dressing ingredients until smooth and creamy.
4. Assemble: Add greens to a bowl or platter. Top with potatoes, cucumber, and red onion. Flake salmon and add on top.
5. Serve: Spoon dressing over salad just before serving.

### Storage

Salmon & potatoes: refrigerate together up to 3 days

Greens & vegetables: store separately

Dressing: refrigerate up to 4 days; stir before using

Nutrition per serving (approximate): Calories: 720 Protein: 50g Fat: 42g Carbohydrates: 33g