

# Creamy Dill Lemon Salmon Potato Hash

**Servings:** 2

**Prep time:** 10 minutes

**Cook time:** 15 minutes

**Total time:** 25 minutes

## Ingredients

1 salmon filet  
2 small potatoes, diced small  
1 tbsp butter  
2 tbsp cream  
1 tbsp chopped dill  
Juice of ½ lemon  
Salt & pepper

## Instructions

### 1. Cook potatoes

Melt butter in a skillet. Add diced potatoes.  
Cook for 8 minutes, stirring occasionally until crisp.

### 2. Cook salmon

Push potatoes to one side.  
Add salmon skin-side down.  
Cook for 3 minutes, flip, cook for 2 more minutes.

### 3. Break salmon

Using a spatula, gently break salmon into chunks.

### 4. Add sauce

Add cream, dill, lemon juice.  
Stir everything together and cook for 1–2 minutes.

### 5. Season

Add salt and pepper to taste.

## Notes / Tips

Best sides: steamed green beans, side salad

Swap salmon: tuna, cod, tofu

Add capers for an extra salty pop

Make it lighter: use Greek yogurt instead of cream