

# 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  $\frac{1}{2}$  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