



## PINK POP UP PARTY

### 19<sup>th</sup> Annual Pink Ribbon

### October 1, 2020

#### **Crispy Skin Salmon** **Roasted Radishes, Fingerling Potatoes and Dill Yogurt Sauce**

Serves 4

4 salmon filets (about 6 ounces each)  
2 bunches red radishes  
2 bags fingerling or small sized potatoes  
Fresh dill  
1/2 cup greek yogurt  
1 clove garlic  
1 tbsp honey  
1 lemon  
Olive Oil  
Salt and Pepper

Remove the salmon from the refrigerator about 30 minutes before cooking. Pat salmon dry on both sides and season liberally with salt and pepper.

Heat oven to 400 degrees.  
In a small bowl, add greek yogurt, honey, the zest of your lemon, and about 1 tbsp of finely chopped dill.  
Grate one clove of garlic on a microplane or mince finely and add to bowl. Season with salt and pepper, mix and set aside.

Remove the greens and thoroughly wash the radishes. Cut in halves and place in a large bowl.

Cut the potatoes to approximately the same size; some may be halves or quarters. Toss them all with enough oil to lightly coat and season with salt and pepper.  
Roast on a baking tray, mixing halfway, for 20- 25 minutes or until fork tender and browned.

In a large pan or two medium pans, heat oil over medium heat. Sear the salmon, skin side down, for about 3-5 minutes. You want the skin to start to brown but not burn.  
Flip the salmon (skin side up) and immediately place the pan into the oven to finish. The doneness will be to preference but it should take about 5 minutes to be medium depending on thickness of filets. Remove pans from oven - very carefully!

To serve: Take a spoonful of the yogurt sauce and swoosh on one side of the plate. Place the vegetables in the middle of the plate and top with the salmon (skin up). Garnish with dill and a wedge of lemon. Enjoy!

