

# Salmon with Potatoes and Horseradish Sauce

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You can't go wrong when you start with salmon and a sour cream sauce, especially if the sauce is flavored with dill and horseradish. Fill out the plate with a side of steamed green beans.

### Ingredients

3 tablespoons canola oil, divided  
1 lb. baby red potatoes, cut into 1/4-in.-thick slices  
1/2 cup water  
1 teaspoon kosher salt, divided  
3/4 teaspoon black pepper, divided  
4 (6-oz.) skin-on salmon fillets (1 in. thick)  
1/2 cup light sour cream  
2 tablespoons chopped fresh dill  
1 tablespoon creamy prepared horseradish

### Method

1. Heat 1 1/2 tablespoons oil in a large nonstick skillet over medium-high. Add potatoes; cook 8 minutes or until golden, stirring occasionally. Add 1/2 cup water; bring to a boil. Reduce heat and simmer, partially covered, 8 minutes or until potatoes are tender. Sprinkle with 1/2 teaspoon salt and 1/2 teaspoon pepper.
2. Meanwhile, heat remaining 1 1/2 tablespoons oil in a large skillet over high. Sprinkle salmon with remaining 1/2 teaspoon salt and remaining 1/4 teaspoon pepper. Add salmon to pan; cook 4 minutes on each side or until desired degree of doneness.
3. Combine sour cream, dill, and horseradish in a bowl. Serve with salmon and potatoes.

Source: Cooking Light (Servings: 4 | Yield: serving size: 1 fillet, about 1/2 cup potatoes, and about 1 1/2 tbsp. sauce)