



One-Pot Hash Brown Salmon with Shirazi Salad

Crispy golden salmon 'n taters with a mixed lemon-dressed salad

Shirazi Salad

- 3 Roma tomatoes, seeded, chopped
- 3 mini cucumbers, halved, chopped
- 1/2 small red onion, peeled, sliced, chopped
- 1 large fresh lemon, zest, 2 Tablespoons juice
- 2 Tablespoons olive oil
- 1 teaspoon cumin
- 1/8 to 1/4 teaspoon ground smoked red pepper
- 1/2 small bunch flat leaf parsley, coarse chopped

In a serving bowl, stir together tomatoes, cucumbers, and onions. Add lemon zest, juice, oil, cumin, and red pepper. Toss to combine. Stir in parsley.

Salmon Chunks

- 1/4 teaspoon saffron threads, ground
 - 1 Tablespoon warm water
 - 3 Tablespoon plain thick Greek-Style yogurt
 - 2 Tablespoons fresh lemon juice
 - 1 teaspoon sea salt
 - 1-1/4 lbs. skinless, center-cut salmon fillets, cut into 1 to 1-1/2-inch cubes
 - 6 Tablespoons olive oil
 - 3 cups frozen diced hash brown potatoes or quartered baby potatoes
- Serve with parsley leaves; dollops of plain Greek-Styled yogurt

Marinate Salmon:

In a shallow bowl, grind saffron with the back of a wooden spoon; then add warm water; mix to combine. Add yogurt, lemon juice, and salt; mix well.

Add the salmon chunks, toss gently to coat in the marinade; set aside.

One-Pan Cooking Potatoes:

In a 12-inch nonstick skillet, combine the oil with frozen hash brown potatoes.

Heat over medium high heat for 11 to 13 minutes or until desired color is reached. Stir every 2 to 3 minutes.

Cooking Salmon:

Lower the heat to medium, push to the sides creating a large space in the center. Add salmon cubes; cook until bottoms are browned and the bottom third of sides look opaque, about 3 minutes. Turn salmon over, cook until salmon is medium rare. Stir potatoes and salmon together, turning and cook for about 2 minutes. Garnish with parsley leaves.

To Serve: Place salad on the serving plate; top with salmon hash browns; drizzle any remaining salad juices over salmon; if desired, top with a dollop of plain Greek yogurt.

Serves: 4

Cook's Note: If you don't want to use saffron, use your favorite spice, like Italian seasoning, dill, or chili spice as a substitute. It won't taste like saffron but will taste delicious.

Recipe Inspired by: Yasmin Fahr recipes for one-pan dinners

About the Recipe: Saffron, a bright red spice derived from crocus flowers, adds a floral flavor to the salmon, which can't be created using any other spice. Team the crispy potatoes and salmon with a popular Mid-Eastern salad favorite, a lemon- or lime-flavored cucumber, tomato, onion, and parsley salad.