



Serves 4
Cooking Time: 10 mins
Prep Time: 10 mins



Huon Tasmanian Salmon with a Creamy Caper Sauce
A simple, quick recipe the whole family will be talking about for days!

You can choose your fresh fish straight from the ice at Peters Fish Market.

If you need help selecting a piece, just ask any of our staff.

Ingredients:

4 x 200g Salmon Steaks
Salt and Pepper to taste
1/3 cup of Kraft Creamy Mayonnaise
2 tablespoons of milk
1 tablespoon baby capers, rinsed, drained and finely chopped
1 x tablespoon finely chopped Continental Parsley
1 tablespoon chopped chives
2 teaspoons Dijon Mustard
grated rind of 1/2 lemon

Directions:

- 1) Season the salmon steaks with salt and pepper then cook in an oiled frying pan until cooked to your liking. Keep warm.
- 2) Mean while, combine the mayonnaise, milk, capers, parsley, chives, mustard and rind in a microwave safe bowl and mix until smooth.
- 3) Heat gently in microwave at 50% power for 2 minutes or until warmed through.
- 4) Serve the salmon over mashed potatoes and seasonal vegetables.
- 5) Drizzle with sauce and serve immediately.

