

smoky salmon hash

Serves 4-6

Preheat oven to 300°F.

Place the salmon on a large baking sheet skin-side down. Drizzle salmon with extra virgin olive oil and season with salt and black pepper to taste. Place into the oven and bake for 30 minutes until flaky. Remove from oven and set aside.

Add 2 tablespoons extra virgin olive oil to a large sauté pan over medium-high heat. Add the potatoes and sprinkle with salt and black pepper. Brown on all sides until tender. Transfer potatoes to a large serving bowl.

Add another 2 tablespoons extra virgin olive oil to the sauté pan, and sauté the onions, peppers, garlic, and thyme over medium-high heat. Season with salt, black pepper, smoked paprika, and cayenne pepper and cook until vegetables are tender.

Remove salmon from skin, and crumble it into the hash mixture. Cover to keep warm while you poach the eggs.

To poach eggs, place a large sauté pan over medium heat and fill with a few inches of water. Heat until it simmers. Add a splash of white vinegar. Using a wooden spoon, stir the water in one direction to create a small whirlpool. Add the eggs, one at a time, to the swirling water. Poach to desired doneness. Remove with a slotted spoon.

Serve the poached eggs on top of the hash mixture.

1 (2-pound) salmon fillet, with the skin on

Extra virgin olive oil

6 redskin potatoes, rinsed in water and diced

Sea salt & black pepper

1 large onion, thinly sliced

1 medium red bell pepper, thinly sliced

1 medium yellow bell pepper, thinly sliced

1 small green pepper, thinly sliced

2 cloves garlic, minced

2 green onions, finely chopped

3 sprigs fresh thyme, chopped

1 teaspoon smoked paprika

Pinch cayenne pepper

White vinegar

4 to 6 large eggs

matt: This dish is our family brunch staple.



tip▶ The salmon and potato mixture can be made ahead the day before and reheated in the oven when ready to serve with fresh eggs.

