

Alaska Salmon Potato Breakfast Hash with Dill Cream



Preparation Time: 0 minutes

Cook Time: 45 minutes

Servings: 2

Ingredients:

1 pound baby Yukon gold potatoes

1/3 cup diced lardons or thick cut bacon

1/2 cup chopped white or yellow onion

1/4 cup diced celery

1, 6 oz can of Alaska salmon, boneless, skinless, drained

1/4 cup sour cream

1/4 teaspoon horseradish

1 teaspoon Dijon mustard

3 Tablespoons chopped fresh dill

Salt and pepper to taste

2 Tablespoons capers

Description:

1. Bring water to a boil in a large pot. Add potatoes. Cook until fork tender about 7 minutes. Drain potatoes, cut in half. Smash halves using the palm of your hand against a flat metal pancake turner on a cutting board.
2. In a large cast iron skillet over medium high heat, cook lardons or bacon until crispy. Remove and set aside.
3. In the same pan, with residual pan drippings, add onion and celery. Stir occasionally, sautéing about 5 minutes until soft. Remove and add potato halves, cut side down. Cook over medium high heat until browned and crisp, about 5 minutes.
4. Add salmon to warm through. Add back in lardons, celery and onion. Toss to combine. Plate.
5. In a small bowl, mix together, horseradish, sour cream, and dill. Dollop around bowl with potatoes and salmon. Top with capers. Serve immediately.

Recipe courtesy Carlene Thomas of [OhCarlene](#).