

OAK ROASTED SALMON RUDOLPH JACKET POTATOES

Our Oak Roasted Salmon Jacket Potato Recipe is a warm and filling option for those rainy days

Serves 4

Ingredients

- 2 [Oak Roasted Salmon Fillets](#), flaked
- 4 Large Rudolph potatoes, scrubbed
- 3 Spring onions, finely chopped
- 1 tbsp [Fino Olive Oil](#)
- 1 Lemon, zest and juice
- 1 Heaped tbsp crème fraiche
- 1 tbsp Fresh dill, chopped
- 1 Heaped tsp [Halen Môn Sea Salt](#)
- Freshly ground black pepper



Lightly coat the potatoes in [Fino Olive Oil](#) and sprinkle with the [Halen Môn Sea Salt](#). Bake until soft for approximately 1¼ - 1½ hours.

Place the remaining ingredients into a bowl, combine and season to taste.

Cut the potatoes into halves, scoop out the potato and add it to the [Oak Roasted Salmon](#) mixture.

Once it's gently combined, re-fill the potato shells and serve.

Enjoy!