

# Potato Crusted Salmon On A Bed Of Greens

4	<i>medium size potatoes</i>	Boil potatoes in salt
2 tbsp	<i>olive oil</i>	water. Combine with
½ cup	<i>evaporated milk</i>	olive oil and
1 cup	<i>crumbled feta cheese</i>	evaporated milk and
½ cup	<i>chopped shrimp</i>	mash coarsely. Add
2 tbsp	<i>breadcrumbs</i>	feta cheese and
	<i>salt</i>	shrimp.

Preheat oven to 450°F.

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½ side	<i>salmon</i>	Tear tarragon and dill
8 oz	<i>baby spinach</i>	into 1½" pieces and
8 oz	<i>arugula</i>	combine with other
1 medium bunch	<i>tarragon</i>	greens in a large
1 medium bunch	<i>dill</i>	casserole. Add heavy
½ cup	<i>heavy cream</i>	cream and season with
	<i>Creole seasoning salt</i>	Creole salt to taste.

Remove skin from salmon, wash, and pat dry. Place on top of greens. Then spread an even coating of mashed potatoes on fish, and sprinkle with breadcrumbs.

Place under broiler for about 3-4min. Then continue baking for another 10min.

Serve with homemade pasta.

*Serves 4*