

10 Delectable Salmon Recipes to Elevate Any Meal



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Feeling uninspired around mealtimes?

We often fall into the routine of cooking the same dishes we know we like, eventually getting bored of some of our favourite foods! We have a simple trick that will elevate those everyday meals to something special: salmon. Just like the egg, salmon is versatile and equally as delicious.

Below have 10 delectable salmon recipes that will take any meal to the next level. Pick a few to try out this week!

1. Spaghetti with Poached Egg, Fresh Salmon and Baby Spinach



Get ready to twirl your fork in delight with this mouth-watering recipe! Succulent fresh salmon, vibrant baby spinach, and a perfectly poached egg nestled atop a bouncy bed of spaghetti. This dish plates perfectly for entertaining guests and tastes just as good as it looks.

2. Scrambled Egg and Salmon Bagels



Start the day off right with these Scrambled Egg and Salmon Bagels. Whether you love plain, sesame seed, or everything this protein-packed meal will get energise you at any time of day. For fluffier eggs, gently pull the eggs from the edge of the pan to the centre with a spatula. Continue the process as runny eggs fill the outer space of the pan.

3. Poached Egg on Potato Rosti with Smoked Salmon and Avocado



Say goodbye to store-bought hashbrowns. This recipe shows you how to make a potato rosti and poached egg that'll rival anything your local cafe could come up with. The salmon is the finishing touch, taking this brunchy meal to a whole new level.

4. Smoked Salmon and Dill Dutch Baby



Get ready to flip for this delightful Dutch Baby recipe! With smoked salmon and fresh dill, this savoury twist on a classic German-style baked pancake brings many different flavours together in tasty and exciting ways. Trust us, your taste buds will be in heaven.

5. Salmon, Rice and Egg Pie



Loaded with tender chunks of salmon and fluffy rice, this pie is the ultimate comfort food. With a crispy golden crust and soft, boiled egg filling, every bite is pure satisfaction. Great for lunch or dinner!

Quick Cooking Tip: How do you keep salmon from drying out?

Salmon is delicate fish, best suited for cooking at lower temperatures and for shorter periods of time. Do not exceed more than 200°C when cooking and where possible, cover the salmon in foil. This forms a tight barrier to prevent moisture from escaping.

6. Caesar Salad With Hot Smoked Salmon



Caesar dressing and smoky salmon are a match made in heaven. This nutritious salad is packed to the brim with all the good stuff and the homemade seed crisp adds a crouton crunch to this zesty meal. This salad is great for lunch or the perfect side at dinnertime.

7. Smoked Salmon and Fetta Omelette



All you need is 10 minutes and a frying pan to bring this [delicious omelette](#) to life. Grab your smoked salmon and feta, fluff those eggs to perfection and sink your fork into something delicious.

8. [Scrambled Egg, Mayo and Salmon Rolls](#)



Looking for a simple and satisfying snack or appetizer? Look no further than these Scrambled Egg, Mayo, and Salmon Rolls. With soft scrambled eggs, creamy mayo, and savoury salmon all rolled up in a fluffy wrap, these bites are a great starter for any meal. Or if you need quick lunch for yourself, roll a few up and enjoy!

9. Kedgerree



Bursting with aromatic spices, fluffy rice, salmon and yummy eggs, Kedgeree is a dish the whole family can enjoy. This dish is great for lunch dinner and everything in between. You can eat it hot or cold, making it a great leftover meal too!

10. Egg, Smoked Salmon and Cucumber Double Decker Sandwiches



Stack 'em up and keep on stacking! These Double-Decker Sandwiches are a joyful midday snack. They are simple to make, making them ideal at lunchtime during the week. If prefer to not boil eggs every single time, do batch early on the weekend, as [boiled eggs will last](#) in the fridge for up to a week.

More Delicious Recipes

Whether you like your salmon smoked, baked, or pan-fried, there's something here for everyone in these 10 salmon recipes. Which one will you try first? Don't forget to head check our complete collection of [Quick & Easy Recipes](#) for more cooking ideas!