

STARTER & SNACK

Smoked Salmon and Fingerling Potatoes

29 September 2026

TOTAL TIME	SERVES	PER SERVING	CALORIES
45 min	24	\$0.40	41 kcal

Smoked Salmon and Fingerling Potatoes is a pescatarian recipe with 24 servings. One serving contains 41 calories, 2g of protein, and 2g of fat. For 40 cents per serving, this recipe covers 2% of your daily requirements of vitamins and minerals.

Ingredients

- ☐ 1 tablespoon capers
- ☐ 1 pound 12 fingerling potatoes (about
- ☐ 24 servings Try Build-A-Meal
- ☐ ½ cup crème fraîche or sour cream
- ☐ 1½ tablespoons extra-virgin olive oil
- ☐ 4 ounces thinly sliced smoked salmon

EQUIPMENT Baking sheet, Oven

Method

- 1

Slice potatoes in half lengthwise, toss in olive oil, and place on a baking sheet.
- 2

Bake at 425 for 20 minutes or until golden brown and tender.
- 3

Let cool. Arrange pieces of smoked salmon on potatoes; top each with a dollop of crme frache and capers.

Nutrition per serving

	41 KCAL	2 g PROTEIN	2 g FAT	4 g CARBS
Saturated Fat				0.7 g · 4% of daily needs
Fibre				0.7 g · 3% of daily needs
Sugar				0.3 g · 0% of daily needs
Sodium				48.9 mg · 2% of daily needs
Cholesterol				3.9 mg · 1% of daily needs
Vitamin C				3.8 mg · 5% of daily needs

Adapted from My Recipes. Find this recipe, ratings and more ideas at whatsheate.com/smoked-salmon-and-fingerling-potatoes-146339