

Creamy Dill Lemon Salmon Potato Hash

Servings: 2 | **Prep Time:** 10 minutes | **Cook Time:** 15 minutes | **Total Time:** 25 minutes

This creamy dill lemon salmon potato hash is a bright, comforting skillet meal that comes together in just 25 minutes. Crispy potatoes, tender salmon, and a light creamy lemon-dill sauce make this dish feel both fresh and satisfying — perfect for lunch, dinner, or even a hearty weekend brunch. It's an easy one-pan recipe that balances richness with citrus and herbs.

Why You'll Love This Recipe

- One-pan meal with minimal cleanup
- Fresh, bright flavors from lemon and dill
- Crispy potatoes + flaky salmon in every bite
- Ready in under 30 minutes
- Flexible ingredients you can easily swap

Ingredients

- 1 salmon fillet (about 5–6 oz)
- 2 small potatoes, diced small
- 1 Tbsp butter
- 2 Tbsp cream
- 1 Tbsp fresh dill, chopped
- Juice of ½ lemon
- Salt & black pepper, to taste

Ingredient Notes & Substitutions

- **Salmon:** Fresh or thawed frozen both work. Skin-on adds flavor, but skinless is fine.
- **Potatoes:** Yukon gold or red potatoes crisp best. Dice small for faster cooking.
- **Cream:** Heavy cream is richest; half-and-half or Greek yogurt also works.
- **Dill:** Fresh is best. If using dried, use about 1 teaspoon.
- **Lemon:** Fresh juice brightens the entire dish — don't skip it.

Instructions

Step 1: Cook the potatoes

Melt butter in a large skillet over medium heat. Add diced potatoes, season lightly with salt and pepper, and cook 8 minutes, stirring occasionally, until golden and crisp outside and tender inside.

Step 2: Cook the salmon

Push potatoes to one side of the skillet. Add salmon skin-side down (if using skin-on). Cook 3 minutes, flip, and cook 2 more minutes until just cooked through and flaky.

Step 3: Break the salmon

Use a spatula to gently break salmon into bite-sized chunks and lightly mix with the potatoes.

Step 4: Add the creamy lemon dill sauce

Lower heat to medium-low. Add cream, dill, and lemon juice. Stir gently and cook 1–2 minutes until lightly creamy.

Step 5: Season and finish

Taste and adjust seasoning with salt and pepper. Remove from heat and serve immediately.

Tips for Best Results

- Dice potatoes evenly so they cook at the same rate.
- Do not overcook salmon — it should flake easily but stay moist.
- If skillet looks dry, add 1–2 Tbsp water or broth before adding cream.
- For extra crisp potatoes, avoid stirring too often at first.

Storage & Reheating

Refrigerator: Store leftovers in an airtight container for up to 2 days.

Reheat: Warm gently in a skillet over low heat or microwave briefly. Add a splash of cream or water if needed.

Variations & Add-Ins

- Add capers for a salty, briny contrast
- Swap salmon for tuna, cod, or shrimp
- Use Greek yogurt instead of cream for a lighter version
- Add spinach or peas during the last minute for extra greens

Serving Suggestions

- Steamed green beans
- Simple side salad
- Sautéed asparagus
- Toast or crusty bread