

## Salmon with Potatoes and Horseradish-Tarragon Sauce

JOAN NATHAN

Featured in: [How Gold's Horseradish Came To Be A Passover Staple.](#)

Also featured in The NY Times Cooking supplement

One Pot | Pan | Skillet, 24 Recipes for Everyone Who Hates Doing the Dishes

### INGREDIENTS

2 tablespoons unsalted butter  
3 medium Yukon Gold potatoes (about 1 pound), unpeeled  
Kosher salt and black pepper  
½ cup chopped shallots  
1 cup sour cream or Greek yogurt  
⅓ cup drained prepared horseradish  
3 tablespoons tarragon  
3 tablespoons minced chives  
⅛ teaspoon white pepper (optional)  
2 pounds boneless, skinless salmon or halibut fillet  
1 teaspoon hot paprika

### PREPARATION

1. Heat oven to 400 degrees and liberally grease a 9-by-13-inch glass baking dish with butter. Slice the potatoes paper-thin (less than 1/8-inch thick) and line the dish with the potatoes, slightly overlapping them as you arrange them in an even layer. Season generously with salt and pepper, dot with the shallots and bake until the potatoes are almost cooked through, about 20 minutes.
2. Meanwhile, prepare the horseradish-tarragon sauce: Add the sour cream, prepared horseradish, 2 tablespoons each tarragon and chives, white pepper (if using) and 1 teaspoon salt to a medium bowl and stir to combine. Refrigerate. (This makes about 1 1/3 cups.)
3. Sprinkle the salmon with the paprika and season with salt. Remove the dish from the oven and gently place the salmon on top of the potatoes. Brush 2 to 3 tablespoons of the horseradish-tarragon sauce over the salmon to coat, then bake until the fish flakes with a fork, 15 to 20 minutes, depending on the thickness of the fillet.
4. Sprinkle the fish with the remaining 1 tablespoon each tarragon and chives. Serve with the remaining horseradish-tarragon sauce.