

# danielle walker

## Herb-infused Salmon with Kale-Leek Ranch Mashed Potatoes

Serves 4

Recipe Author: Danielle Walker

Notes, Stovetop Method, and Tips:

<https://daniellewalker.substack.com/p/herb-infused-salmon-with-kale-leek>



### TOOLS

[6 Quart Instant Pot](#) with steamer rack

Chefs knife

[Potato Masher](#)

### INGREDIENTS

1 1/2 pounds baby Yukon Gold potatoes,  
with skin on (cut in half if large)

3/4 cup chicken or vegetable broth

2 tablespoons ghee

2 tablespoons chopped chives

1 1/2 pounds salmon filets, skin on

1 leek, washed well and thinly sliced

Salt and Pepper to taste

4 cloves garlic, whole

2 cups mixed greens

(spinach, kale, or Swiss chard,  
chopped)

1/4 cup [dairy-free ranch dressing](#)

## METHOD

Place the Yukon Gold potatoes, thinly sliced leek, and whole garlic cloves into the base of a 6-quart electric pressure cooker (Instant Pot). Pour the chicken or vegetable broth into the bottom of the pot. Place a steaming rack over the potatoes, leeks, and garlic.

Mix the ghee and chives together in a bowl. Spread the ghee-chive mixture evenly over the tops of the salmon filets. Arrange the salmon filets skin side down on top of the steaming rack, tucking the thin tail end under itself to ensure even cooking. Season the entire pot generously with salt and pepper.

Secure the lid and set the Instant Pot to manual high mode with a timer for 3 minutes. Once the timer has gone off, do a quick (or manual) pressure release. Remove the salmon and steam rack and set aside.

Pour 2 tablespoons of dairy-free ranch dressing into the potatoes, garlic and leeks mixture, and mash with the remaining liquid in the pot until creamy, but still a bit chunky. Stir in the chopped greens and cook on saute mode until wilted, about 2 minutes. Season the mashed potatoes with salt and pepper to taste.

Serve the salmon and potato mixture hot, drizzled with the remaining 2 tablespoons of dairy-free ranch dressing if desired.

## MAKE IT AHEAD

Fish is best when eaten immediately, but this will hold up well stored in an airtight container for two days.

## PREP IT AHEAD

**Prep the Potatoes and Leeks:** Wash and thinly slice the Yukon Gold potatoes and leek without peeling them. Store them submerged in water in an airtight container in the refrigerator until ready to use.

**Prepare the Ghee Herb Spread:** Mix the chopped chives, minced garlic, salt, and pepper with ghee for the herb spread ahead of time. Store it in a sealed container in the refrigerator until ready to spread on the salmon filets.

**Marinate the Salmon:** Marinate the salmon fillets in the ghee herb spread mixture for up to 24 hours before cooking. This will enhance the flavor of the salmon and reduce prep time when you're ready to cook.

**Prep the Greens:** Wash and chop the mixed greens (spinach, kale, or Swiss chard) in advance. Store them in a sealed container lined with paper towels in the refrigerator until ready to use.