

SALMON AND POTATOES LASAGNA

Carbon Footprint :
1072g of CO₂ per plate.



Ingredients	Quantity for 6	Storage area
Ratatouille	750g	Food reserve
Potatoes	5 units	Food reserve
Salmon steak	4 units	Freezer
Mozzarella	125g	Fridge
Fish broth	1 L	

RECIPE STEPS

1/ Preheat the oven to th 6-7 (200°C)

2/Prepare the fish broth in a saucepan of boiling water, then cook the salmon in it for 10 minutes.

3/ Meanwhile, wash, peel and slice the potatoes. Cook them for 15 min in a second saucepan of boiling water.

4/ Drain them

5/ Thinly slice the Mozzarella

6/ In a baking dish, put the ratatouille, the potatoes and the crumbled salmon alternating until all the ingredients are used up

7/ Finish with a layer of potatoes and the mozzarella slices. Bake for 20 min