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Hot Smoked Salmon Nicoise

with Fried Capers and Romaine



20-30min



4 Servings

This is a tasty twist on a traditional Nicoise salad, but instead of tuna, you'll find colorful, omega-rich, hot smoked wild Alaskan salmon. Typical components like crisp-tender green beans, lettuce, and perfectly cooked potatoes still provide the foundation, but instead of olives, you'll find briny, fried capers. The fresh tarragon in the vinaigrette is sure to transport you to the beaches of ...

What we send

- shallot
- romaine hearts
- whole grain mustard
- yukon gold potatoes
- fresh tarragon
- red wine vinegar
- green beans

What you need

- coarse kosher salt
- freshly ground pepper
- olive oil

Tools

- colander
- small skillet

Read through the whole recipe before you start. Rinse and dry all produce before using. Weights may vary slightly.

For recipes containing garlic, you'll find one head of garlic in your box.

We recommend you use coarse kosher salt stored in a container that allows you to grab it with your fingertips, or scoop with measuring spoon.

Allergens

May contain traces of allergenic ingredients. Packaged in a facility that packages gluten containing products.

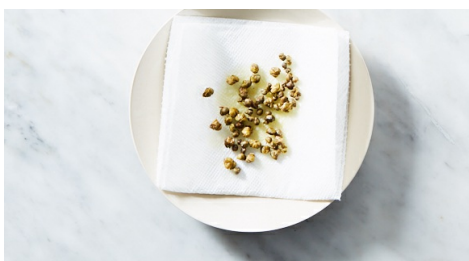
Nutrition per serving

Calories 600.0kcal, Fat 36.7g, Proteins 27.5g, Carbs 46.3g



1. Cook potatoes & beans

Scrub **potatoes**; cut into 1-inch wedges (no need to peel). Trim **green beans**; cut in half crosswise. Add potatoes and **2 tablespoons salt** to a large saucepan; cover with 3 inches cold water. Bring to a boil, cook until just tender, 6-8 minutes. Add green beans, cook until tender, 2 minutes. Drain, rinse with cold water, and drain again. Return to saucepan.



4. Fry capers

Heat **2 tablespoons oil** in a small skillet over medium-high. Add **capers**. Cook until puffed and just beginning to brown, about 1 minute. Using a slotted spoon, transfer capers to a paper-towel lined plate. Season with **a pinch salt**.



2. Prep ingredients

Meanwhile, trim ends from **shallot**, then halve, peel, and finely chop **½ cup**. Pick and finely chop **tarragon leaves**. Drain and pat dry with paper towels. Cut **romaine** crosswise into 1-inch pieces, discarding root end.



5. Dress potatoes

Add **half of the vinaigrette** to saucepan with **potatoes** and **green beans**. Toss gently to combine. In a large bowl, toss **romaine** with **2 tablespoons vinaigrette** and **a pinch each salt and pepper**.



3. Make vinaigrette

In a medium bowl, combine **chopped shallots**, **mustard**, **vinegar**, **1 teaspoon salt**, and **a few grinds pepper**. Whisk in **½ cup oil** and **chopped tarragon**.



6. Finish & serve

Remove skin from **salmon**. Break salmon into bite-sized pieces, (discarding any pin bones). Top **romaine** with **potatoes**, **green beans**, **salmon**, and **fried capers**. Drizzle with **remaining vinaigrette**. Enjoy!