

Salmon Rolls

with Roasted Potatoes & Pea Tip Salad

In this recipe, we're celebrating New England-style cuisine by making tasty rolls packed with a flavorful salmon filling. After roasting the salmon, you'll flake it into pieces and combine it with a host of other ingredients to make it intensely zesty and creamy. Next, you'll stuff it into pillowy, lightly toasted buns and sprinkle them with Old Bay seasoning. And in classic oceanside fashion, we're serving up crispy potatoes on the side, garnished with chives (the subtly piquant onion relative).



Ingredients

- 1 1-Pound Salmon Fillet
- 4 Top-Sliced Hot Dog Buns
- 4 Ounces Pea Tips
- 2 Lemons
- 2 Stalks Celery
- 1½ Pounds Russet Potatoes
- 1 Large Bunch Chives

Knick Knacks

- 2 Tablespoons Dijon Mustard
- 1 Mini Bottle Tabasco Hot Sauce
- 1 Shallot
- 1 Tablespoon Old Bay Seasoning
- ½ Cup Mayonnaise

Makes 4 Servings

About 690 Calories Per Serving

Cooking Time: 25 to 35 minutes



1



Roast & prepare the salmon:

Preheat the oven to 450°F. Place a large piece of foil on a sheet pan. Place the **salmon** on the foil, skin side down; drizzle with olive oil and season with salt and pepper. Roast in the oven 14 to 16 minutes, or until lightly browned on top. Using a spatula, carefully lift the roasted salmon off its skin; transfer to a large bowl and discard the skin. Using a fork, break the roasted salmon into bite-sized pieces. As the salmon cools, it will release some liquid; drain off and discard the liquid.

2



Prepare the ingredients:

While the salmon roasts, wash and dry the fresh produce. Cut the potatoes into ½-inch-thick rounds. Quarter and deseed the lemons. Thinly slice the celery. Cut the chives into ½-inch pieces. Peel and mince the shallot to get 2 tablespoons of minced shallot (you may have extra shallot). In a medium bowl, combine the minced shallot and **the juice of 4 lemon wedges**; season with salt and pepper.

3



Roast the potatoes:

While the salmon continues to roast, place the **potatoes** on a separate sheet pan. Drizzle with olive oil and season with salt, pepper and **all but a big pinch of the Old Bay seasoning**; toss to coat. Arrange in a single, even layer and roast 20 to 22 minutes, or until browned and tender when pierced with a fork. Transfer to a serving dish, leaving the oven on.

4



Make the salmon filling & vinaigrette:

While the potatoes roast, to the bowl of prepared salmon, add the **mayonnaise, celery, half the mustard, all but a big pinch of the chives** and **the juice of the remaining lemon wedges**; stir to combine and season with salt and pepper to taste. Set aside. Add the **remaining mustard** to the **shallot-lemon juice mixture**. Slowly whisk in **2 tablespoons of olive oil** until well combined; season with salt and pepper to taste. Set aside.

5



Toast the buns & make the rolls:

Arrange the **buns** on a sheet pan, cut sides up. Toast in the oven 3 to 5 minutes, or until the edges are lightly browned. Transfer to a clean, dry work surface. Divide the **salmon filling** between the toasted buns. Transfer to a serving dish and garnish with the **remaining Old Bay seasoning**.

6



Make the salad & serve your dish:

In a large bowl, combine the **pea tips** and enough of the **vinaigrette** to coat the greens (you may have extra vinaigrette); toss to combine and season with salt and pepper to taste. Transfer to a serving dish. Garnish the **roasted potatoes** with the **remaining chives**. Serve the **rolls** with the **hot sauce** on the side. Enjoy!