



# 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



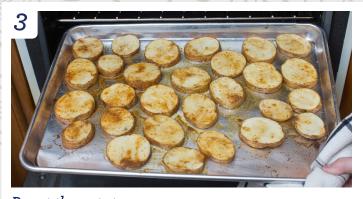
## Roast & prepare the salmon:

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.



## 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.



## 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.



#### 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.



#### 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**.



## 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!