

Spiced Salmon Po' Boy Sandwiches

with Rémoulade Sauce & Romaine-Snow Pea Salad

Deliciously filling and flavorful, po' boys are a Louisiana classic. Traditionally served on flaky, crunchy bread, the sandwich is best known for its hearty seafood fillings. We're making ours with salmon fillets, pan-seared and coated with authentic Cajun spices. We're topping our po' boys with rémoulade, a creamy dressing made with mayonnaise, mustard and pickle relish. A crisp salad featuring blanched snow peas and a pink lemon vinaigrette rounds out the meal with gorgeous, seasonal simplicity.

Blue Apron Wine Pairings

Rogers Vineyards Sauvignon Blanc, 2014
Airfield Estates Chardonnay, 2015



Ingredients

- 4 Skin-On Salmon Fillets
- 4 Sandwich Rolls
- 4 Ounces Snow Peas
- 1 Romaine Heart
- 1 Pink Lemon

Knick Knacks

- 3 Tablespoons Sweet Pickle Relish
- 3 Tablespoons Mayonnaise
- 1 Tablespoon Whole Grain Dijon Mustard
- 1 Tablespoon Po' Boy Spice Blend
(Smoked Paprika, Yellow Mustard Powder, Dried Onion Powder, Garlic Powder, Whole Dried Oregano & Dried Thyme)

Makes: 4 servings | **Calories:** about 735 per serving

Prep Time: 15 minutes | **Cook Time:** 15–25 minutes

Instructions

For cooking tips & tablet view, visit blueapron.com/recipes/fp260

1



Prepare the ingredients:

Preheat the oven to 425°F. Wash and dry the fresh produce. Heat a medium pot of salted water to boiling on high. Snap off and discard the stem end of each snow pea; pull off and discard the tough string that runs the length of the pod. Cut the snow peas into thirds on an angle. Quarter and deseed the lemon. Slice the rolls lengthwise, keeping them intact (they should look like hot dog buns). Cut off and discard the root end of the romaine. Keep 4 of the romaine leaves whole; roughly chop the remaining leaves.

2



Blanch the snow peas:

Add the **snow peas** to the pot of boiling water. Cook 1 to 2 minutes, or until bright green. Drain thoroughly and rinse under cold water for 20 to 30 seconds to stop the cooking process.

3



Make the remoulade sauce & vinaigrette:

In a small bowl, combine the **mayonnaise**, **sweet pickle relish** and **half the mustard**; season with salt and pepper to taste. Set aside. In a separate small bowl, combine the **remaining mustard** and the **juice of all 4 lemon wedges**; season with salt and pepper to taste. Slowly whisk in **2 tablespoons of olive oil** until well combined.

4



Cook the salmon:

Pat the **salmon fillets** dry with paper towels. Season on both sides with salt and pepper; season the skinless sides with the **spice blend**. In a large pan (nonstick, if you have one), heat 1 tablespoon of olive oil on medium-high until hot. Add the seasoned fillets, skinless sides down, and cook 2 to 3 minutes per side, or until browned and cooked to your desired degree of doneness. Transfer to a cutting board. When cool enough to handle, carefully remove and discard the skin from each cooked salmon fillet; cut each fillet in half lengthwise.

5



Toast the rolls & assemble the sandwiches:

While the salmon cooks, place the **rolls** on a sheet pan. Toast in the oven 2 to 4 minutes, or until warmed through. Remove from the oven and transfer to a clean, dry work surface. When cool enough to handle, fill each toasted roll with a **whole romaine leaf**. Top with the **cooked salmon** and a few spoonfuls of the **remoulade sauce** (you may have extra sauce). Transfer to a serving dish.

6



Make the salad & serve your dish:

In a large bowl, combine the **chopped romaine** and **blanched snow peas**; season with salt and pepper. Add enough of the **vinaigrette** to coat the salad (you may have extra vinaigrette). Toss to mix and season with salt and pepper to taste. Transfer to a serving dish. Serve the **sandwiches** with the **salad** and any **remaining remoulade sauce** on the side. Enjoy!