

New England-Style Salmon Rolls

with Roasted Potatoes & Chives

To make the filling for this classic New England sandwich, we're pan-searing salmon fillets, then flaking them into pieces and combining them with celery, fresh chives, creamy mayonnaise and Dijon mustard. Packed into pillowy hot dog buns, the mixture is light, tasty and perfect for summer. To top off the sandwiches, we're garnishing them with a blend of warming spices. And we're using the spices again on a side of potato rounds, sprinkled with chives as a beautiful, mildly piquant garnish.

 **Blue Apron Wine Pairing**
Le P'tit Paysan Chardonnay, 2015



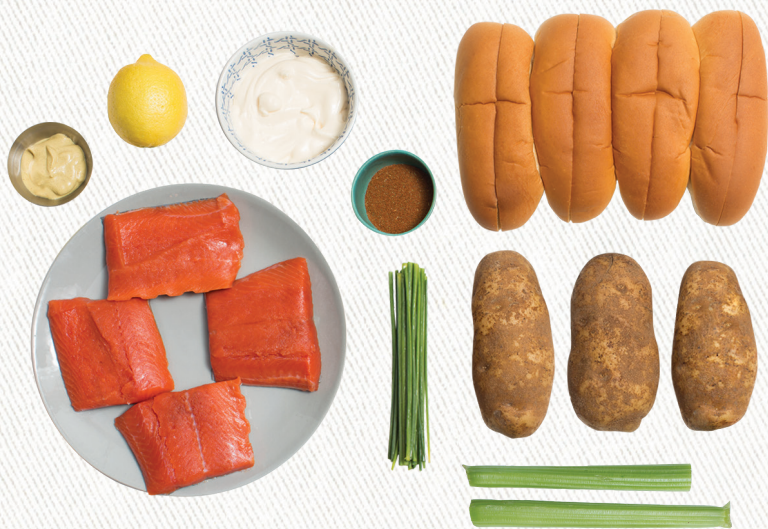
Ingredients

- 4 Skin-On Salmon Fillets
- 4 Top-Sliced Hot Dog Buns
- 2 Stalks Celery
- 1½ Pounds Russet Potatoes
- 1 Lemon
- 1 Large Bunch Chives

Knick Knacks

- 1 Tablespoon Dijon Mustard
 - ⅓ Cup Mayonnaise
 - 2 Teaspoons Chesapeake Spice Blend
- (Ground Bay Leaf, Ground Celery Seeds, Mustard Powder, Black Pepper, Ground Nutmeg, Ground Cayenne Pepper & Ground Cinnamon)

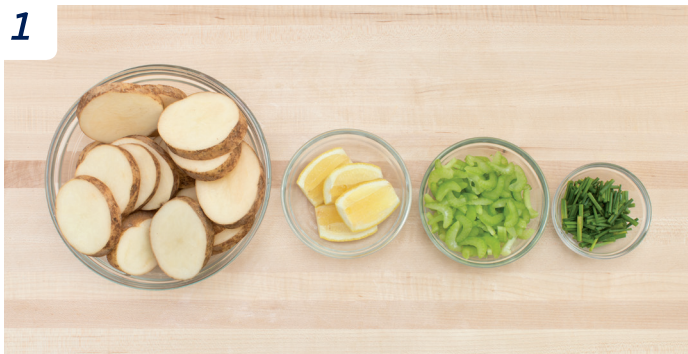
Makes: 4 servings | **Calories:** about 735 per serving
Prep Time: 10 minutes | **Cook Time:** 20–30 minutes



Instructions

For cooking tips & tablet view, visit blueapron.com/recipes/fp288

1



Prepare the ingredients:

Preheat the oven to 450°F. Wash and dry the fresh produce. Cut the potatoes into ½-inch-thick rounds. Thinly slice the celery crosswise. Quarter and deseed the lemon. Cut the chives into ½-inch pieces.

2



Roast the potatoes:

Place the **potatoes** on a sheet pan. Drizzle with olive oil and season with salt, pepper and **all but a big pinch of the spice blend**; toss to thoroughly coat. Arrange in a single, even layer and roast 20 to 22 minutes, or until browned and tender when pierced with a fork. Remove from the oven and transfer to a serving dish.

3



Cook & flake the salmon:

While the potatoes roast, pat the **salmon fillets** dry with paper towels; season with salt and pepper on both sides. In a large pan (nonstick, if you have one), heat 1 tablespoon of olive oil on medium-high until hot. Add the seasoned fillets, skin sides down. Cook 2 to 3 minutes per side, or until browned and cooked to your desired degree of doneness. Transfer to a large bowl; set aside to cool for 5 minutes. Using a fork, flake the cooked salmon into large pieces; discard the skin.

4



Toast the buns:

While the potatoes continue to roast, place the **buns** on a separate sheet pan, cut sides up. Toast in the oven 2 to 4 minutes, or until the edges are lightly browned and the buns are heated through. Remove from the oven. Transfer to a clean, dry work surface.

5



Make the filling:

While the buns toast, carefully drain off and discard any liquid from the bowl of **flaked salmon**. Add the **mayonnaise, celery, mustard, the juice of all 4 lemon wedges** and **all but a big pinch of the chives**; stir to thoroughly combine. Season with salt and pepper to taste.

6



Assemble the salmon rolls & serve your dish:

Evenly divide the **filling** between the **toasted buns**; garnish with the **remaining spice blend**. Transfer to a serving dish. Garnish the **roasted potatoes** with the **remaining chives**. Enjoy!