

Sweet & Smoky Spiced Salmon

with Dijonnaise Potato Salad & Dressed Green Beans

Potato salad—a warm-weather staple—gets a refreshing twist thanks to Dijonnaise, a perfect blend of Dijon mustard and smooth mayonnaise that complements our bright vinaigrette. We're also stirring crunchy celery and piquant scallion into the salad for contrasting texture and a burst of bright flavor. Another side of quick-cooked green beans, dressed with the same vinaigrette, forms a beautiful bed for seared salmon seasoned with smoky, sweet spices, including two kinds of paprika.



Blue Apron Wine Pairings

Babcock Cabernet Sauvignon, 2015



Ingredients

4 Skin-On Salmon Fillets
2 Scallions
2 Stalks Celery
1½ Pounds Yukon Gold Potatoes
1 Clove Garlic
1 Lemon
½ Pound Green Beans

Knick Knacks

1 Shallot
⅓ Cup Dijonnaise
1 Tablespoon Salmon Spice Blend

(Smoked Sweet Paprika, Sweet Paprika, Ground Fennel Seeds, Ground Coriander, Garlic Powder & Light Brown Sugar)

Makes: 4 servings | **Calories:** about 580 per serving

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



For cooking tips & tablet view, visit blueapron.com/recipes/fp308

Recipe #308

Instructions

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1



Prepare the ingredients:

Wash and dry the fresh produce. Heat a medium pot of salted water to boiling on high. Snap off and discard the stem ends of the green beans. Medium dice the potatoes. Thinly slice the celery. Peel and finely chop the garlic; using the flat side of your knife, smash until it resembles a paste (or use a zester). Cut off and discard the root ends of the scallions; thinly slice the scallions, separating the white bottoms and green tops. Quarter and deseed the lemon. Peel and finely chop the shallot to get 2 tablespoons (you may have extra); place in a small bowl with **the juice of all 4 lemon wedges**.

2



Blanch the green beans:

Add the **green beans** to the pot of boiling water and cook 3 to 4 minutes, or until bright green and slightly softened. Using a slotted spoon, carefully transfer the cooked green beans to a strainer, leaving the pot of water boiling. Rinse the green beans under cold water for 30 seconds to 1 minute to stop the cooking process. Transfer to a medium bowl.

3



Make the vinaigrette:

While the green beans cook, season the **shallot-lemon juice mixture** with salt and pepper to taste. Slowly whisk in **2 tablespoons of olive oil** until well combined.

4



Make the potato salad:

Add the **potatoes** to the pot of boiling water used to cook the green beans. Cook 10 to 12 minutes, or until tender when pierced with a fork. Drain thoroughly and return to the pot off the heat. Add the **celery, garlic paste, white bottoms of the scallions, Dijonnaise, half the vinaigrette** and **1 tablespoon of olive oil**; stir to thoroughly combine. Season with salt and pepper to taste. Transfer to a serving dish.

5



Cook the salmon:

While the potatoes cook, pat the **salmon fillets** dry with paper towels; season on both sides with salt, pepper and 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, skin sides down. Cook 2 to 3 minutes per side, or until browned and cooked to your desired degree of doneness. Remove from heat.

6



Dress the green beans & serve your dish:

While the salmon cooks, add the **remaining vinaigrette** to the bowl of **cooked green beans**. Toss to coat; season with salt and pepper to taste. Transfer the dressed green beans and **cooked salmon fillets** to a serving dish. Serve with the **potato salad** on the side. Garnish with the **green tops of the scallions**. Enjoy!