

Seared Salmon & Sauce Gribiche

with Mashed Potatoes, Summer Beans & Cherry Tomatoes

A French classic, sauce gribiche combines hard-boiled egg, sharp mustard, cornichons (or miniature pickles) and classic herbs like tarragon—resulting in a thick, cool condiment perfect for seafood. We're pairing our creamy sauce gribiche with crispy-skinned salmon, served over gourmet mashed potatoes and topped with a quick braise of seasonal vegetables. (Chefs, you may receive green beans or purple beans, which turn green when cooked!)

Blue Apron Wine Pairings

Château Les Girards Bordeaux White, 2015
Ventana Vineyards Sauvignon Blanc, 2013



Ingredients

- 2 Skin-On Salmon Fillets
- 1 Farm Egg
- 3 Ounces Cherry Tomatoes
- 3 Ounces Summer Beans
- 1 Clove Garlic
- ¾ Pound Red Potatoes
- 1 Bunch Tarragon

Knick Knacks

- 1 Ounce Cornichons
- 1 Shallot
- 1 Tablespoon White Wine Vinegar
- ¼ Cup Dijonnaise

Makes: 2 servings | **Calories:** about 750 per serving
Prep Time: 15 minutes | **Cook Time:** 35-45 minutes

1



Cook & peel the egg:

Heat a medium pot of salted water to boiling on high. Once boiling, add the **egg** and cook for exactly 10 minutes. Drain thoroughly; rinse under cold water for 30 seconds to 1 minute to stop the cooking process. Refill the pot with salted water and heat to boiling on high. When cool enough to handle, carefully peel the cooked egg; transfer to a medium bowl.

2



Prepare the ingredients:

While the egg cooks, wash and dry the fresh produce. Peel the shallot and mince to get 2 tablespoons; place in a bowl with the **vinegar**. Large dice the potatoes. Pick the tarragon leaves off the stems; discard the stems and roughly chop. Snap off and discard the bean stems; cut into 2-inch pieces. Halve the tomatoes. Peel and mince the garlic; smash with the side of your knife until it resembles a paste (or use a zester). Small dice the cornichons.

3



Cook & mash the potatoes:

Add the **potatoes** to the pot of boiling water and cook 10 to 12 minutes, or until tender when pierced with a fork. Drain thoroughly and return to the pot. Off the heat, stir in the **shallot-vinegar mixture, half the tarragon and 2 tablespoons of olive oil**; season with salt and pepper. Using a fork, mash the mixture to your desired consistency; season with salt and pepper to taste. Set aside in a warm place.

4



Cook the vegetables:

While the potatoes cook, in a medium pan (nonstick, if you have one), heat 2 teaspoons of olive oil on medium-high until hot. Add the **beans**; season with salt and pepper. Cook, stirring occasionally, 2 to 3 minutes, or until slightly softened. Add $\frac{1}{2}$ **cup of water** and cook, stirring occasionally, 6 to 8 minutes, or until the water has cooked off. Add the **tomatoes and garlic paste**; season with salt and pepper. Cook, stirring occasionally, 2 to 3 minutes, or until slightly softened. Transfer to a bowl. Wipe out the pan.

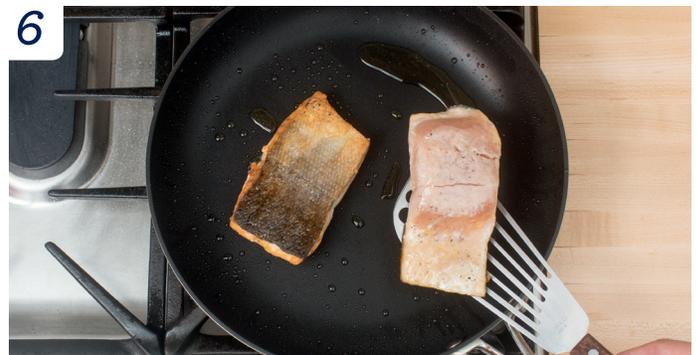
5



Make the sauce gribiche:

While the vegetables cook, using a fork, mash the **peeled egg** until crumbly. Add the **dijonnaise, cornichons and remaining tarragon**; stir to thoroughly combine. Season with salt and pepper to taste.

6



Cook the salmon & plate your dish:

Pat the **salmon fillets** dry with paper towels; season with salt and pepper on both sides. In the same pan, heat 2 teaspoons of olive oil on medium-high until hot. Add the seasoned fillets, skin sides down; cook 3 to 5 minutes on the first side, or until browned and crispy. Flip and cook 1 to 2 minutes, or until cooked to your desired degree of doneness. Remove from heat. Divide the **mashed potatoes** between 2 dishes. Top with the cooked fillets and **cooked vegetables**. Serve with the **sauce gribiche** on the side. Enjoy!