

Pastrami-Spiced Salmon

with Pickled Beet Relish & Cauliflower-Farro Salad

Rich and robust, salmon is an ideal partner for bold spice blends. Tonight, we're seasoning ours with the classic, distinctive flavors of pastrami—including coriander, bay leaf and black pepper. Grated golden beets and raisins, transformed into a crowd-pleasing relish, bring a welcome tangy sweetness to every bite. And for our irresistibly creamy salad, we're teaming up roasted cauliflower with similarly nutty farro. (Chefs, depending on what's freshest near you, your cauliflower may be white, green, orange or purple.)

Blue Apron Wine Pairings

Breëland Wine Cellars Malbec, 2015
Hilliard Bruce Pinot Noir, 2013



Ingredients

4 Skin-On Salmon Fillets
¾ Cup Semi-Pearled Farro
½ Cup Plain Greek Yogurt
1 Head Cauliflower
½ Pound Golden Beets
1 Bunch Chives

Knick Knacks

3 Tablespoons Golden Raisins
1 Shallot
1 Tablespoon Sugar
¼ Cup Apple Cider Vinegar
1 Tablespoon Pastrami Salmon Spice Blend

(Ground Coriander, Ground Black Pepper, Smoked Paprika, Garlic Powder, Onion Powder, Ground Bay Leaf & Ground Fennel Seeds)

Makes: 4 servings

Prep Time: 15 minutes | **Cook Time:** 20–30 minutes



Instructions

For cooking tips & tablet view, visit blueapron.com/recipes/fp364

1



Prepare the ingredients:

Preheat the oven to 475°F. Wash and dry the fresh produce. Heat a large pot of salted water to boiling on high. Cut out and discard the cauliflower core; cut the head into small florets. Peel the beets and grate on the large side of a box grater. Peel and small dice the shallot. Thinly slice the chives.

2



Roast the cauliflower:

Place the **cauliflower** on a sheet pan. Drizzle with **1 tablespoon of olive oil** and season with salt and pepper; toss to thoroughly coat. Arrange in a single, even layer and roast 14 to 16 minutes, or until browned and tender when pierced with a fork. Remove from the oven and set aside in a warm place.

3



Cook the farro:

While the cauliflower roasts, add the **farro** to the pot of boiling water. Cook, uncovered, 16 to 18 minutes, or until tender. Turn off the heat. Drain thoroughly and return to the pot.

4



Pickle the beets:

While the farro cooks, in a large pan (nonstick, if you have one), combine the **beets**, **shallot**, **raisins**, **sugar**, $\frac{3}{4}$ of the **vinegar** and $\frac{1}{2}$ **cup of water**; season with salt and pepper. Heat to boiling on high. Once boiling, cook, stirring occasionally, 5 to 6 minutes, or until the beets have softened and the liquid is slightly reduced in volume. Transfer to a bowl and set aside to cool for at least 10 minutes. Rinse and wipe out the pan.

5



Cook the salmon:

While the beets cool, pat the **salmon fillets** dry with paper towels; season both sides with salt, pepper and as much of the **spice blend** as you'd like. In the same pan, heat 2 tablespoons of olive oil on medium-high until hot. Add the seasoned fillets, skin sides down. Cook 3 to 4 minutes on the first side, or until the skin is crispy. Flip and cook 2 to 3 minutes, or until lightly browned and cooked to your desired degree of doneness. Remove from heat.

6



Make the salad & serve your dish:

Add the **roasted cauliflower**, **yogurt** and **remaining vinegar** to the pot of **cooked farro**. Drizzle with **2 teaspoons of olive oil** and stir to thoroughly combine; season with salt and pepper to taste. Transfer the salad and **cooked salmon fillets** to a serving dish. Top the fillets with some of the **pickled beets** (draining before adding). Serve with the **remaining pickled beets** on the side. Garnish with the **chives**. Enjoy!