

Smoked Trout Tartines

with Romaine, Cucumber & Radish Salad

Smoked fish is a time-tested favorite, enjoyed throughout the world for millennia. Tonight's delicious tartines star mild smoked trout (cooked through with natural wood smoke). We're dressing it up with classic French accompaniments for smoked fish: crème fraîche, aromatic dill, piquant mustard and the tart-sweet pop of pickled shallot. A bit of the pickling liquid also helps dress our crunchy romaine side salad.



Blue Apron Wine Pairings

Clayhouse Malvasia Bianca, 2015

Scharf Farms Pinot Gris, 2015



Ingredients

- 2 Smoked Trout Fillets
- 1 Small Baguette
- 3 Radishes
- 1 Persian Cucumber
- 1 Romaine Heart
- 1 Stalk Celery
- 1 Bunch Dill

Knick Knacks

- 2 Tablespoons Crème Fraîche
- 2 Tablespoons Roasted Sunflower Seeds
- 2 Tablespoons White Wine Vinegar
- 2 Teaspoons Sugar
- 2 Teaspoons Whole Grain Dijon Mustard
- 1 Shallot

Makes: 2 servings

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



For cooking tips & tablet view, visit blueapron.com/recipes/1036

Recipe #1036

Instructions

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1



Prepare the ingredients:

Preheat the oven to 450°F. Wash and dry the fresh produce. Halve the baguette. Peel and thinly slice the shallot. Thinly slice the celery. Pick the dill fronds off the stems; discard the stems. Finely chop half the dill fronds, keeping the rest whole. Cut off and discard the root end of the romaine; halve the leaves lengthwise, then thinly slice crosswise. Cut off and discard the ends of the radishes; thinly slice into rounds. Thinly slice the cucumber into rounds.

2



Pickle the shallot:

In a small pot, combine the **shallot**, **sugar**, $\frac{3}{4}$ of the **vinegar** and **2 tablespoons of water**; season with salt and pepper. Heat to boiling on medium-high. Once boiling, cook, stirring occasionally, 3 to 4 minutes, or until the shallot has softened and the liquid is slightly reduced in volume. Transfer to a heatproof bowl.

3



Toast the baguette:

While the shallot pickles, place the **baguette** on a sheet pan, cut sides up. Drizzle with **1 teaspoon of olive oil**. Toast in the oven 9 to 11 minutes, or until golden brown and heated through. Remove from the oven and transfer to a clean, dry work surface.

4



Flake & dress the trout:

While the baguette toasts, place the **trout fillets** in a large bowl; using 2 forks, flake into small pieces. Add the **celery**, **crème fraîche**, **mustard**, **chopped dill** and **pickled shallot** (reserving the pickling liquid). Drizzle with olive oil and stir to combine; season with salt and pepper to taste.

5



Finish & plate your dish:

Just before serving, to make the salad, in a large bowl, combine the **romaine**, **radishes**, **cucumber**, **sunflower seeds**, **remaining vinegar** and **reserved pickling liquid**. Drizzle with olive oil and season with salt and pepper. Toss to coat; season with salt and pepper to taste. To make the tartines, evenly top the **toasted baguette** with the **dressed trout**. Garnish with the **whole dill fronds**. Divide the tartines and salad between 2 dishes. Enjoy!