

Salmon Caesar Salad

*with Parmesan Croutons
& Summer Squash*

PREP TIME: 15 minutes

COOK TIME: 25-35 minutes

SERVINGS: 4

This creative take on Caesar salad—showcasing rich salmon—is all about the harmony of flavors and textures. We're tossing tender flaked salmon and summer squash with baby romaine (a seasonal favorite) and thin-sliced red cabbage, for two kinds of contrasting crunch. (Chefs, you may receive yellow squash, or grey or green zucchini.) Parmesan-seasoned, toasted croutons add even more exciting texture, while a bright, creamy dressing of mayonnaise, garlic, and lemon juice ties it all together.



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Ingredients



4
SKIN-ON SALMON
FILLETS



2
SMALL
BAGUETTES



2 cloves
GARLIC



1 head
BABY ROMAINE
LETTUCE



1
PINK LEMON



2
SUMMER SQUASH



1/2 lb
RED CABBAGE



1 bunch
BASIL

KNICK KNACKS:



2 Tbsp
GRATED
PARMESAN
CHEESE



1/4 cup
MAYONNAISE



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1 Prepare the ingredients & marinate the cabbage:

- ☐ Preheat the oven to 450°F.
- ☐ Wash and dry the fresh produce.
- ☐ Halve the squash lengthwise; cut crosswise into 1/2-inch-thick pieces.
- ☐ Small dice the baguettes.
- ☐ Peel and finely chop the garlic.
- ☐ Cut off and discard the root end of the lettuce; roughly chop the leaves.
- ☐ Pick the basil leaves off the stems; discard the stems.
- ☐ Quarter and deseed the lemon.
- ☐ Cut out and discard the cabbage core; thinly slice the leaves crosswise. Place in a medium bowl. Stir in **the juice of 2 lemon wedges** and a drizzle of olive oil; season with salt and pepper. Set aside to marinate, stirring occasionally, for at least 10 minutes. Season with salt and pepper to taste.



2 Cook the squash:

- ☐ While the cabbage marinates, in a large pan (nonstick, if you have one), heat 1 tablespoon of olive oil on medium-high until hot. Add the **squash**; season with salt and pepper. Cook, stirring occasionally, 6 to 8 minutes, or until lightly browned and softened. Transfer to a plate; season with salt and pepper to taste. Set aside to cool. Wipe out the pan.

3 Make the parmesan croutons:

- ☐ While the squash cook, place the **diced baguettes** on a sheet pan. Drizzle with olive oil and season with salt and pepper. Top with **half the cheese**; toss to thoroughly coat. Arrange in a single, even layer.
- ☐ Toast in the oven 7 to 9 minutes, or until browned and crispy. Remove from the oven. Set aside to cool.



4 Cook & flake the salmon:

- ☐ While the baguettes toast, 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 side down. Cook 4 to 6 minutes on the first side, or until lightly browned and the skin is crispy. Flip and cook 1 to 2 minutes, or until lightly browned and cooked to your desired degree of doneness. Transfer to a cutting board.
- ☐ When cool enough to handle, carefully remove and discard the skin from each cooked salmon fillet. Using 2 forks, flake the fillets into large pieces. Set aside to cool for at least 5 minutes.

5 Make the dressing:

- ☐ While the salmon cools, in a bowl, combine the **mayonnaise, remaining cheese, the juice of the remaining lemon wedges**, and **as much of the garlic as you'd like**. Slowly whisk in **2 tablespoons of olive oil** until well combined. Season with salt and pepper to taste.



6 Finish & serve your dish:

- ☐ In a large bowl, combine the **lettuce, flaked salmon, marinated cabbage** (draining before adding), **cooked squash**, and **parmesan croutons**. Season with salt and pepper. Add enough of the **dressing** to coat the salad (you may have extra dressing). Gently toss to thoroughly combine. Season with salt and pepper to taste.
- ☐ Transfer to a serving dish. Garnish with the **basil** (tearing the leaves just before adding). Enjoy!