

Salmon Pastrami on Rye

with Red Cabbage & Green Apple Slaw

Pastrami sandwiches are a beloved New York City deli staple. In our gourmet version, we're taking the distinctive spices that make pastrami great—brown sugar, coriander, ground mustard seeds, black pepper and paprika—and rubbing them into rich, hearty salmon fillets. We're pan-searing the fillets to toast the spices, then flaking the salmon and making a delicious, pastrami-style filling. Creamy Thousand Island dressing, crunchy sauerkraut and crispy rye bread complete the sandwich, while a zesty cabbage and green apple slaw on the side provides the perfect finishing touch.



Ingredients

- 2 Skin-On Salmon Fillets
- 4 Slices Rye Bread
- 1 Cup Sauerkraut
- 10 Ounces Red Cabbage
- 1 Granny Smith Apple
- 1 Lemon

Knick Knacks

- 3 Tablespoons Thousand Island Dressing
- 1 Tablespoon Honey
- 1 Tablespoon Whole Grain Dijon Mustard
- 1 Tablespoon Pastrami Spice Blend
(Black Pepper, Brown Sugar, Coriander, Ground Black Mustard Seeds & Sweet Paprika)

Makes 2 Servings

About 675 Calories Per Serving

Prep Time: 15 min | Cook Time: 25 to 35 min



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1



Prepare the ingredients:

Wash and dry the fresh produce. Quarter and deseed the lemon. Core the apple and slice into thin sticks; toss with the **juice of 1 lemon wedge** to prevent browning. Cut out and discard the core of the cabbage; thinly slice the leaves. Pat the salmon fillets dry with paper towels; season the skinless sides with salt, pepper and the **spice blend**.

2



Make the vinaigrette & marinate the cabbage:

In a small bowl, combine the **mustard, honey** and the **juice of the remaining lemon wedges**; season with salt and pepper to taste. Slowly whisk in **2 tablespoons of olive oil** until well combined. In a large bowl, season the **cabbage** with salt and pepper; toss with enough of the **vinaigrette** to thoroughly coat (you may have extra). Set aside to marinate.

3



Cook & flake the salmon:

In a medium pan (nonstick, if you have one), heat 2 teaspoons of olive oil on medium until hot. Add the **seasoned salmon fillets**, skin sides down, and cook 4 to 6 minutes per side, or until browned and cooked to your desired degree of doneness. Transfer to a bowl. Using a fork, flake the cooked salmon into small pieces, removing and discarding the skin. Set aside to cool slightly. Drain off and discard any excess liquid from the bowl. Wipe out the pan.

4



Assemble the sandwiches:

Place the **bread slices** on a clean, dry work surface. Spread each slice with a layer of **Thousand Island dressing**. Top 2 of the bread slices with the **flaked salmon** and **sauerkraut**, then top with the remaining bread slices.

5



Finish & plate your dish:

In the pan used to cook the salmon, heat 2 teaspoons of olive oil on medium until hot. Add the **sandwiches**. Cook 3 to 5 minutes per side, or until golden brown and crispy. (If the pan seems dry, add 1 teaspoon of olive oil.) Transfer to a cutting board and cut in half. To make the slaw, add the **apple** to the bowl of **marinated cabbage**; toss to thoroughly combine and season with salt and pepper to taste. Divide the **sliced sandwiches** and **slaw** between 2 plates. Enjoy!