

Salmon Nicoise Caesar

Adapted from Ree Drummond, Pioneer Woman



- 12 ounces Yukon gold potatoes, baby sized, traditional, but optional
- Kosher salt and freshly ground black pepper
- 6 ounces green beans, or asparagus
- 1 pound salmon fillet, skinned (can also be made with seared ahi tuna)
- 1 tablespoon olive oil
- 1 lemon, zested and juiced
- 3/4 cup Caesar Caper Parmesan Dressing (below)
- 4 hearts Romaine lettuce, whole, cut in third/wedges and cored
- 4 hard-boiled eggs, cooled, peeled and halved
- 2 cups cherry tomatoes, halved lengthways
- 1/4 cup Kalamata olives, or other Mediterranean olive of your choice
- 1/2 cup Parmigiano-Reggiano cheese, grated, for garnish
- parsley leaves, for garnish
- CAESAR CAPER PARM DRESSING:**
- 4 whole garlic cloves
- 1 cup mayonnaise, Best Foods
- 2 1/2 tablespoons grated Parmesan cheese
- 1 tablespoon capers, heaping, drained
- 1/4 teaspoon anchovy paste, or more if you like the flavor
- 2 1/2 tablespoons EVOO
- 1 1/4 tablespoons fresh lemon juice
- 1 1/4 teaspoons Worcestershire sauce
- 1 1/4 teaspoons Dijon mustard

Per Serving (excluding unknown items): 704 Calories; 38g Fat (47.0% calories from fat); 42g Protein; 55g Carbohydrate; 17g Dietary Fiber; 284mg Cholesterol; 776mg Sodium; 18g Total Sugars; 1mcg Vitamin D; 319mg Calcium; 10mg Iron; 2444mg Potassium; 667mg Phosphorus. Exchanges: 3 Grain(Starch).

Carolyn T's Blog: tastingspoons.com

Servings: 4

1. Boil the potatoes in a pot of salted water until tender, about 10 minutes, then halve and set aside to cool.
2. Cook the green beans or asparagus in a small pot of boiling salted water for 2-4 minutes, then remove and plunge into ice water. Drain and pat dry. Set aside.
3. Preheat the oven to 425°F and line a baking sheet with foil. Put the salmon on the prepared baking sheet, skin-side down. Brush with the olive oil and sprinkle with 1 teaspoon salt and 1/2 teaspoon pepper. Bake until cooked through, about 10 minutes. Squeeze the juice of the lemon over the salmon and set aside to cool slightly, then flake into large chunks with a fork.
4. Make the dressing: Combine all the dressing ingredients in a small bowl - start with the anchovy paste to make sure it is dispersed, then mix well.
6. Arrange the Romaine wedges in the middle of a very large platter. Group the green beans, eggs, potatoes, tomatoes, olives and salmon on top and around the lettuces. Spoon globs of the dressing on the Romaine wedges. Garnish with Parmesan and parsley leaves. Serve with more dressing at the table.