

Alaska Salmon Cobb



Preparation Time: 0 minutes

Cook Time: 0 minutes

Servings: 12

Ingredients:

Green Goddess Dressing:

12 oz. mayonnaise

1 oz. white wine vinegar

¼ cup parsley, fresh, roughly chopped

¼ cup green onion, roughly chopped

1 Tbsp. basil, fresh, roughly chopped

1 Tbsp. dill, fresh, roughly chopped

1/8 tsp. white pepper, fine

Roasted Alaska Salmon:

60 oz. Alaska Salmon fillets, cut in 1-oz. pieces (will yield about 48 oz. cooked)

3 oz. vegetable oil

1 Tbsp. Kosher salt

1 tsp. black pepper, fine

Flatbread:

Puff pastry

Assembly:

1 oz. Green Goddess Dressing

3 oz. mesclun mix

1 rectangle flatbread

4 oz. roasted Alaska Salmon

1 oz. avocado, peeled, chopped

1 oz. bacon, cooked, chopped

1 oz. cherry tomatoes, halved

1 oz. hardboiled egg, cut in wedges

Description:

Green Goddess Dressing:

1. Combine all ingredients in a food processor. Process for 60 seconds, or until the herbs are finely chopped and well combined.
2. Pour dressing into squeeze bottles and refrigerate. Yield: approx. 12 oz.

Roasted Alaska Salmon:

1. Place salmon pieces in a stainless steel bowl. Add oil, salt and pepper.
2. Toss gently to coat salmon.
3. Space pieces apart on a sheet pan and roast salmon for 6 minutes or until internal temperature reaches 145°F.
4. Gently remove salmon from sheet pan to cool. Refrigerate. Yield: 12 4-oz. servings.

Flatbread:

1. Cut 8"x6" rectangle of puff pastry.
2. Gently place puff pastry on parchment-lined sheet pan.
3. Dock (poke holes in) pastry.
4. Bake until golden brown. Yield: 1 flatbread.

Assembly:

1. Assemble each fork and knife sandwich in this order: Brush flatbread with ½ oz. (about 1 Tbsp.) Green Goddess Dressing. In a stainless steel bowl, toss Mesclun mix with remaining dressing to coat. Arrange dressed greens on flatbread. Arrange salmon pieces in a line in the center of the salad. Arrange remaining ingredients in lines on both sides of salmon.