

## Canned Wild Alaska Salmon Salad Baguettes with Tomato-Basil Mayo



**Preparation Time:** 20 minutes

**Cook Time:** 0 minutes

**Servings:** Makes about 12 sliced sandwiches

### **Ingredients:**

2 crusty French baguettes (about 20 inches each)

1/4 cup extra virgin olive oil, plus more for drizzling

2 medium cloves of (roasted) garlic, split in half

20 fresh basil leaves

1 tall can (14.75 ounces) wild Alaska sockeye salmon

1 cup black olives, seeds removed and sliced into rounds

1 cup roasted red bell or piquillo peppers, drained and chopped

1/2 cup blanched French green beans, sliced into thirds

1/2 cup fresh, finely chopped flat-leaf or curly parsley

2 small shallots, minced, about 4 tablespoons

1 cup artichoke hearts, drained and chopped (optional)

1/4 cup plus 2 tablespoons basil and tomato mayo

2 teaspoons lemon zest

1/4 cup fresh lemon juice

Fine sea salt and freshly ground black pepper, to taste

### **For the Tomato-Basil Mayo**

1/4 cup plus 2 tablespoons mayo

20 fresh basil leaves

8 cherry tomatoes

**Description:**

1. To make the tomato-basil mayo, process all the ingredients in a blender or food processor till combined. Set aside.
2. Slice the baguettes in half along the length, separating the pieces. To make sufficient room for the filling, scoop out some of the insides on the bottom half of the baguettes. Brush the halves with a little extra virgin olive oil and rub with the garlic. Then line the bottom halves with the fresh basil leaves.
3. In a medium bowl, combine the canned wild Alaska salmon, olives, red pepper, green beans, parsley, shallots, and artichoke hearts (if using).
4. In a small bowl, mix the tomato-basil mayo with the lemon zest and lemon juice until combined. Pour this into the salmon mixture and stir to combine. Season to taste with sea salt and pepper.
5. Lay out some plastic wrap on a chopping board, place the bottom halves of the baguettes on top of wrap. Spoon the salmon mixture into the bottom half over the basil leaves. Top with the other halves and wrap the baguettes.
6. Put in the fridge and weigh down with a skillet or something heavy for eight hours or overnight.
7. To serve, unwrap, place on a chopping board and use a serrated knife to cut it into the number of desired slices, thinner for hors d'oeuvres and larger sections for lunch.