

DINNERLY



Limited Time! Salmon Cakes with Dijonnaise

& Romaine Salad



30-40min



2 Servings

Move over funfetti! For our next birthday we want salmon cakes with Dijonnaise. Crispy on the outside, flaky and tender on the inside, these salmon cakes are perfect for swooping through the creamiest and tangiest and simplest of sauces: Dijonnaise. We've got you covered!

WHAT WE SEND

- 8 oz pkg salmon filets ⁴
- 1 lemon
- 1 romaine heart
- 3 pkts Dijon mustard ¹⁷
- ¼ oz herbs de Provence
- 2 oz mayonnaise ^{3,6}
- 1 oz panko ¹

WHAT YOU NEED

- sugar
- olive oil
- kosher salt & ground pepper
- 1 large egg yolk ³
- unsalted butter ⁷

TOOLS

- microwave
- microplane or grater
- medium nonstick skillet

ALLERGENS

Wheat (1), Egg (3), Fish (4), Soy (6), Milk (7), Sulphites (17). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

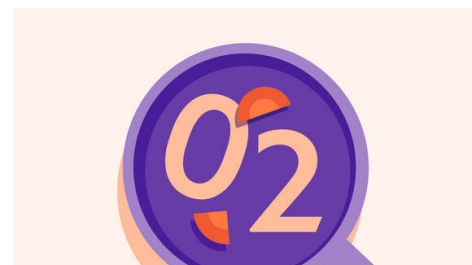
NUTRITION PER SERVING

Calories 870kcal, Fat 77g, Carbs 20g, Protein 29g



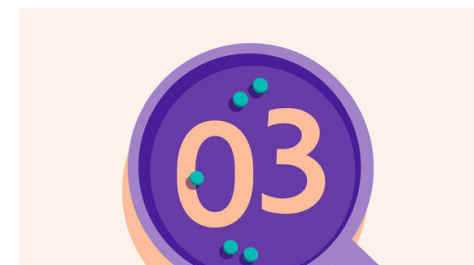
1. Cook salmon

Pat **salmon** dry. Place on a microwave-safe plate; cover with plastic wrap. Microwave until salmon is barely opaque and just able to flake, 30–90 seconds (check every 15 seconds after 30 seconds as microwaves vary). Remove and discard skin; refrigerate while prepping remaining ingredients.



2. Prep ingredients

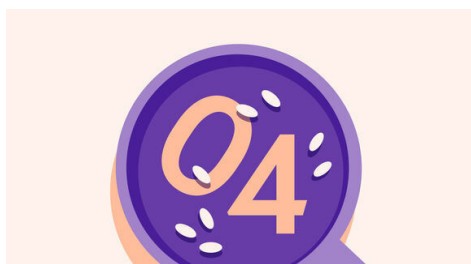
Finely grate **zest of ½ the lemon**; squeeze **1 tablespoon plus 1 teaspoon lemon juice**. Cut remaining lemon into wedges. Separate **lettuce leaves**, tearing any large leaves in half; discard roots.



3. Make dressing & sauce

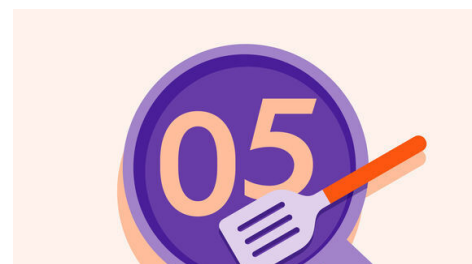
In a small bowl, whisk together **half of the mustard**, **1 tablespoon lemon juice**, **1 teaspoon herbs de Provence**, and **1 teaspoon sugar**. Gradually whisk in **3 tablespoons oil**; season to taste with **salt** and **pepper**.

In a separate small bowl, combine **mayonnaise** and **remaining mustard and lemon juice**. Transfer **1 tablespoon** to a large bowl; set aside remaining for serving.



4. Make salmon cakes

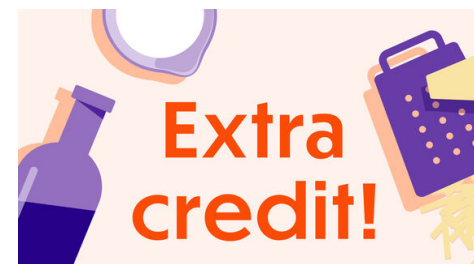
Into large bowl with **mayo-mustard mixture**, add **panko**, **lemon zest**, **2 teaspoons herbs de Provence**, and **1 large egg yolk**. Flake **salmon** into large pieces and add to bowl; season to taste with **salt** and **pepper**. Gently mix until combined, keeping salmon in relatively large flakes. Using wet hands, divide mixture into 4 (1-inch) thick cakes.



5. Cook & serve

In a medium nonstick skillet, heat **1 tablespoon each oil and butter** over medium heat. Add **salmon cakes** and cook until golden-brown, 3–4 minutes per side; transfer to a plate. In a large bowl, toss **lettuce** with **lemon-Dijon dressing**; season to taste with **salt** and **pepper**.

Serve **salmon cakes** with **Dijonnaise**, **lemon wedges**, and **salad**. Enjoy!



6. Check us out!

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