

DINNERLY



Dinner & Dessert! Loaded Salmon Cobb Salad

with Mango-Passionfruit Mousse!

Your dining partner won't know what hit 'em when you serve them this luxurious seared salmon Cobb salad with bacon, blue cheese, potatoes, and a fancy tarragon vinaigrette. And just when they get their bearings, it's mango-passionfruit mousse time! We've got you covered!



20-30min



2 Servings

WHAT WE SEND

- 12 oz Yukon gold potatoes
- ¼ oz fresh tarragon
- 1 romaine heart
- 1 red onion
- 4 oz grape tomatoes
- 4 oz pkg thick-cut bacon
- 2 (¼ oz) Dijon mustard
- ½ lb pkg salmon filets ²
- 1 oz blue cheese crumbles ³
- 2 mango passionfruit mousses ^{1,3,4}

WHAT YOU NEED

- kosher salt & ground pepper
- ⅓ c olive oil
- ¼ c white wine vinegar
- sugar

TOOLS

- medium saucepan
- medium nonstick skillet

ALLERGENS

Egg (1), Fish (2), Milk (3), Soy (4). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 1330kcal, Fat 91g, Carbs 67g, Protein 56g



1. Cook potatoes

Cut **potatoes** into ¾-inch cubes. Place potatoes in a medium saucepan with enough **salted water** to cover by 1 inch. Bring to a boil and cook until just tender, 5–7 minutes. Drain well and transfer to a bowl.

While potatoes are still warm, toss with 2 **tablespoons tarragon vinaigrette** (see step 2) and season to taste with **salt** and **pepper**.



2. Prep ingredients

Meanwhile, finely chop 2 **teaspoons tarragon leaves** (save rest for own use); discard stems. Thinly slice **romaine** and **desired amount of red onion**. Halve **tomatoes**, if desired. Cut **bacon** into 1-inch pieces.

In a medium bowl, whisk together **chopped tarragon, mustard, ⅓ cup oil, ¼ cup vinegar**, and ¼ **teaspoon sugar**; season with **salt** and **pepper**.



3. Cook bacon

Place **bacon** in a medium nonstick skillet. Set skillet over medium-high heat and cook, stirring occasionally, until fat is rendered and bacon is crisp, 6–8 minutes. Use a slotted spoon to transfer to a paper towel-lined plate. Drain **all but 1 tablespoon bacon fat** from skillet.

Pat **salmon** dry and season with **salt** and **pepper**.



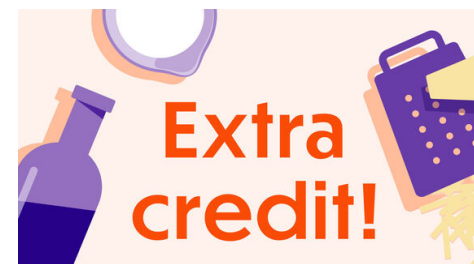
4. Cook salmon

Heat **reserved bacon fat** in reserved skillet over medium-high. Reduce heat to medium; add **fish**, skin-side down. Firmly press each filet with back of a spatula, 10 seconds. Cook, occasionally pressing gently on filets, until skin is well browned and very crisp and fish is almost cooked through, 4–5 minutes. Flip and cook until just medium, about 1 minute more.



5. Finish & serve

Toss **romaine** with **some of the tarragon vinaigrette** and divide between plates. Top with **tomatoes, red onion, bacon, blue cheese, potatoes**, and **salmon**. Drizzle **salad** with **remaining tarragon vinaigrette**. And for dessert: **mango-passionfruit mousse** all around! Enjoy!



6. Rate your plate!

When you rate your meals we can give you more of the flavors you love. Tell us what you thought of this recipe on the app or website.