

Oregon Salmon Niçoise

1 1/3 lbs cooked Oregon Troll-Caught Salmon
Niçoise Dressing
1 head romaine or red leaf lettuce
1 lb cooked asparagus or green beans
1 lb cooked new potatoes, cut into chunks
1 cup sliced carrots
2 tomatoes, cut into wedges
1 jar (6 oz) artichoke hearts, drained and cut in half
1 can (3¼ oz) pitted ripe olives, drained
2 Tbsp grated Parmesan cheese

Break cooked salmon into large chunks; set aside. Make Niçoise Dressing; set aside. Line serving platter with lettuce leaves. Place salmon in center and surround with vegetables. Top with dressing and Parmesan cheese.

Niçoise Dressing:

Combine and blend well:
3 tablespoons olive oil
½ teaspoon Dijon mustard
2 cloves pressed garlic
3 tablespoons lemon juice
¼ teaspoon crushed dried basil
6 drained and mashed anchovies
Pepper to taste
1½ tablespoons chopped parsley
1 tablespoon drained capers.