Yields One Large Bowl Of Pasta Salad

Salad Ingredients:

3/4 - 1 LB Salmon

1 Box Rotini Pasta

4 Sprigs Fresh Dill
1 Lemon Zested

1 Cucumber

1/2 C Minced Radish

1/4 C Toasted Pine Nuts

Pesto Vinaigrette:

2 C Packed Fresh Basil

1 1/4 C Shredded Parmesan
4 Cloves Minced Garlic

1/4 C Pine Nuts

3/4 C Olive Oil

1 Lemon Juiced

1 TBS Red Wine Vinegar

1/4 tsp Salt

1/4 tsp Pepper

Blackening Spice:
1/2 TBS Paprika
1/4 TBS Cayenne
1/4 TBS Lemon Pepper Seasoning
1/4 TBS Garlic Powder

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Cook pasta until al dente and then set aside to cool. Next we will want to chop, and slice our veggies.

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Add your veggies and fresh dill to the cooled pasta, and give 'er a good old fashioned mixin' - Top with zest and set aside.​

For the salmon you will want to mix all of your spices together, and proceed to rub them into your fish.

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Bring a sauté pan, with your oil in it, to medium high heat and wait until the oil begins to smoke a little. Turn heat off and add salmon one at a time flesh side down. Turn the heat back on and cook for 3 minutes, flip....carefully, and cook for 6 more minutes.

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Let your salmon rest for a few minutes, and then pull that beauty apart. Put onto a plate and let it cool down completely in your fridge. Meanwhile let's make us some pesto vinaigrette!! Add basil, garlic, parmesan, and pine nuts into your food processor.

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Blend until well combined, stopping to mix occasionally to ensure that all your ingredients are mixed in. While your food processor is still on stream in 1/2 C oil, 1 lemon juiced, and 1 TBS red wine vinegar. Stop and stir everything together again, and then turn your processor back on and add your salt, pepper, and in 1/4 C oil to finish. Continue blending until dressing is smooth and creamy.

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Mix your pasta and veggies with chopped fresh dill, and add in your pesto vinaigrette. Top your salad with blackened salmon, and toasted pine nuts to add that pop of color to your dish.