



SUMMER SALMON SALAD

Salade de saumon d'été au citron et à l'aneth

Source: The Gilded Table – June Edition

Prep Time: 20 min | Cook Time: 10 min | Yield: 6-8 servings

Recipe Description

This bright, refreshing cold pasta salad features tender salmon, fresh herbs, and a zesty lemon-dill dressing. Perfect for al fresco lunches, picnics, or light summer suppers, it pairs beautifully with a crisp white wine or a chilled rosé.

Ingredients

- 8 oz farfalle, fusilli, or orzo pasta
- 8 oz cooked salmon, flaked (leftover, poached, or canned)
- 1/4 cup red onion, thinly sliced or finely chopped
- 1/4 cup capers, drained
- 1/2 cup fresh dill, chopped (plus extra for garnish)
- 1/4 cup fresh parsley, chopped
- 1/2 cup English cucumber, thinly sliced or quartered
- 1/4 cup radishes, thinly sliced (optional, for color and crunch)
- Lemon wedges, for garnish

Directions

1. Cook the pasta in salted, boiling water according to package directions until al dente. Drain and rinse with cold water to stop the cooking. Set aside.
2. In a small bowl, whisk together the olive oil, lemon juice, lemon zest, Dijon mustard, garlic, honey, salt, and pepper until well combined.
3. In a large bowl, combine the cooked pasta, flaked salmon, red onion, capers, fresh dill, parsley, cucumber, and radishes (if using).
4. Drizzle the lemon-dill dressing over the salad and toss gently to coat.
5. Garnish with extra fresh dill and lemon wedges before serving.
6. Serve chilled or at room temperature.



Notes

- For added texture, consider folding in some arugula or baby spinach just before serving.
- This salad can be made a day ahead, but add the dressing just before serving for the freshest flavor.
- Pair with a crisp Sauvignon Blanc or a chilled glass of Limoncello Spritz for a perfect summer meal.
- These canapés pair beautifully with a crisp glass of sparkling wine or a refreshing Limoncello Spritz.