



## 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.