

SALMON CAPRESE-KALE SALAD WITH AVOCADO DRESSING or AIOLI

3-4 smaller servings or enough for 2 very hungry people. This recipe uses up the leftovers from the More Time at the Table recipe for Tinfoil Salmon and Buttered Tomatoes—May, 2015.

- 2 teaspoons olive oil
- 1 cup chopped asparagus
- Kosher Salt and Fresh ground pepper
- 1 cup leftover rice and tomatoes, optional
- 3 cups finely chopped kale
- 2 Lemons-1 cut in half for juicing, the other cut into wedges for garnish
- 1 4-6 ounce cooked salmon fillet, skin removed, and sliced into about 1/2-inch pieces
- 2 small tomatoes, sliced thinly
- 1/3 – 1/2 pound fresh mozzarella, sliced
- Fresh basil leaves
- Avocado mayonnaise or aioli (my recipe below)

1. In a small skillet over medium heat, cook the chopped asparagus in the oil seasoned with a pinch of salt and pepper. About half-way through the cooking, add the leftover rice and tomatoes from the original meal if you have them; they're optional.
2. Meanwhile, add kale in a ring 2-3 inches wide around the perimeter or edges of medium serving dish and squeeze half a lemon over the greens. Season with 1/4 teaspoon each salt and pepper.
3. Layer salmon slices, tomatoes, mozzarella, and basil leaves in a circle around the inside perimeter of the kale ring. Season with a little more salt and pepper over the salmon layer.
4. When asparagus is cooked and rice is hot, spoon into center beginning with rice and topping with asparagus. If using only asparagus, fill the ring as best you can, perhaps squeezing the concentric rings a bit to close any gaps. Squeeze a little more lemon juice over all. Dress with avocado dressing/aioli. Garnish with lemon wedges.

AVOCADO DRESSING OR AIOLI

In a food processor bowl fitted with metal blade, measure **2 tablespoons good-quality white wine vinegar, 2 room-temperature egg yolks, one peeled, seeded, and chopped avocado, a tablespoon or so of minced red onion, and a good pinch each kosher salt and fresh ground pepper.** Blend until very smooth. With machine running, slowly drizzle about **1/4 cup each olive and canola oils** until the mixture is well-blended or emulsified. Add a drop or two of **hot sauce** and stir. Taste and adjust seasonings. You might add a little lemon juice if you like. Use immediately or store, tightly wrapped in fridge for up to one day.