



Bistro Salmon Sandwich

Perfect entrée for a quick brunch, lunch, or supper dish

Savory Chive Cream Spread

2 ounces goat cheese
 4 Tablespoons whole plain yogurt
 1 teaspoon honey
 1 teaspoon Dijon mustard
 1/2 Tablespoon minced chives

Prepare Spread: Place goat cheese, yogurt, honey, and mustard in small bowl. Beat until creamy spread forms; stir in minced chives; set aside.

Sandwiches and Eggs

2 slices Brioche bread, one inch thick
 Olive oil spray as desired
 1 (3.5 ounces) package dill cured smoked salmon (4 slices)

4 cups mixed baby lettuce greens
 2 Tablespoons fresh tomato vinaigrette (see attached recipe)
 1/2 teaspoon minced chives
 1/2 teaspoon fresh thyme leaves
 1 to 2 Tablespoons white wine vinegar
 2 eggs
 Ground black pepper as desired

Toast Bread: Preheat broiler; Place slices of bread on baking sheet; spray top bread slices with olive oil. Place under broiler; toast for 2 to 4 minutes. Remove from oven; cool 5 minutes; set aside.

Add Bread Toppings: Spread each bread slice with chive cream spread. Top each sandwich with salmon slices.

Prepare Salad: Toss lettuce leaves with vinaigrette in a bowl; divide salad between 2 plates. Place a bread slice on each salad serving. Sprinkle salad with minced chives and thyme leaves.

Poach Eggs: Fill large sauté pan filled halfway with water; bring to a simmer over medium heat. Add vinegar to simmering water; carefully drop in eggs; poach until whites are set and yolks are set but still slightly runny, about 3 to 5 minutes. Remove each egg with slotted spoon; blot lightly with paper towel; place one on each bread slice. Sprinkle egg with ground black pepper. Yield: 2 Bistro Sandwiches

Fresh Tomato Vinaigrette (Recipe for Salad Dressing)

1 large tomato, stem removed grated (1/2 cup tomato liquid)
 1-1/2 Tablespoons red wine vinegar
 1-1/2 Tablespoons olive oil
 1/2 Tablespoon honey
 1/2 Tablespoon Dijon mustard
 In a small bowl, whisk ingredients until smooth. Set aside in refrigerator to chill.

Cook's Note: We used Regal™ New Zealand King Salmon that was dill cured.

About the Recipe: A bistro is a small inexpensive restaurant that serves food that is hearty yet simple. Our bistro sandwich is a perfect entrée for a quick brunch, lunch, or supper dish. Served with a bright tomato vinaigrette-dressed mixed lettuce salad, the brioche bread is spread with a creamy chive cream, layered with dill flavored salmon, and is topped with a poached egg. When cut into, the soft egg oozes golden liquid that dribbles down the sandwich, creating a glorious breakfast or brunch sandwich. The dill flavored smoked salmon taste is deliciously balanced. It may look hard to make, but just like famous bistro sandwiches, it's really easy and uses simple ingredients.