



Asparagus Smoked Salmon Salad

With Fermented Deviled Egg Cream Sauce and Roasted Pepper Dressing

Deviled Egg Cream Sauce

1/2 cup plain Greek yogurt
2 Tablespoons Cleveland Kitchen Fermented Backyard Ranch Dressing
1/2 Tablespoon minced fresh dill weed
3 Tablespoons Cleveland Kitchen fermented dill pickles, chopped
2 Tablespoons minced fresh chives
1 hard-boiled egg, chopped
1 teaspoon yellow or Dijon mustard
Pinch ground red pepper or season to taste

Directions: In a small bowl, stir together all Sauce Ingredients to combine; cover; chill in the refrigerator until serving.

Roasted Pepper Dressing

1/3 cup Cleveland Kitchen Fermented Backyard Ranch Dressing
2 Tablespoons roasted red pepper juice (from jar)

Directions: In a small bowl, stir Dressing ingredients to combine. Cover; chill in the refrigerator until serving.

Asparagus Smoked Salmon Salad

8 ounces fresh young asparagus, washed, trimmed

1 Tablespoon olive oil

Salt; ground black pepper lightly to taste

2 cups Boston or Butter lettuce leaves, torn

4 cups Baby Spring Mix lettuce, lightly torn

2 Tablespoons minced fresh chives

1/3 cup chopped roasted red peppers

2 Tablespoons toasted or plain sliced almonds

3.5-ounce dill cured smoked salmon (about 4 slices) or as desired

Garnish: 4 multigrain flatbreads, extra sliced boiled eggs

Directions:

1. Preheat oven to 425 degrees F. Line a shallow baking pan with parchment paper
2. Toss asparagus with olive oil to coat; lightly sprinkle with salt and black pepper. Evenly place on prepared baking pan; roast, stirring once until tender 6 to 8 minutes. Set aside.
3. Place Butter Lettuce and Baby Spring Mix Lettuce in a large bowl; add chives and chopped roasted red peppers; toss with 2 to 4 Tablespoons Roasted Red Pepper Dressing to lightly coat salad. Set any remaining dressing aside to serve separately with the salad if desired.
4. **To Serve:** Evenly spread Deviled Egg Cream Sauce over the bottom of a large platter. Arrange the reserved lettuce salad over the Sauce; sprinkle with sliced almonds. Arrange the roasted asparagus over the center; top with rolled thin slices of smoked salmon. Serve immediately. Yield: 2 to 4

About the Recipe: Fresh asparagus, lightly roasted, highlights the center of the salad, topped with smoked dill salmon. Crisp mixed lettuce leaves, tossed with fermented ranch dressing, are layered on a creamy deviled egg sauce and sprinkled with sliced almonds. It's perfect to serve with hand flatbreads for open-faced sandwiches.