

Layered Salmon Cobb Salad

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6 SERVING

INGREDIENTS

Dressing:

- ¾ cup buttermilk
- ¼ cup mayonnaise
- 2 tablespoons white wine vinegar
- ½ clove garlic, crushed
- 2 teaspoons chopped fresh dill
- salt and ground black pepper to taste

Salad:

- 3 cups fresh green beans, trimmed
- 1 pound salmon fillets
- ½ teaspoon vegetable oil
- 4 cups chopped green leaf lettuce
- 1 pound tomatoes, cut into bite-sized pieces
- 1 (15 ounce) can corn, drained
- 2 cucumbers, halved and sliced
- 5 hard-boiled eggs, halved
- 4 slices cooked bacon, cut into thin strips
- 4 spring onions, thinly sliced

PREPARATION

1. Combine buttermilk, mayonnaise, white wine vinegar, and garlic in a jar. Seal and shake well. Stir in dill, salt, and pepper. Refrigerate dressing.
2. Place a steamer insert into a saucepan and fill with water to just below the bottom of the steamer. Bring water to a boil. Add green beans, cover, and steam until tender, 4 to 5 minutes. Drain and let cool.
3. Preheat grill for medium heat and lightly oil the grate. Brush salmon with vegetable oil; season with salt and pepper.
4. Cook salmon on the preheated grill until flesh flakes easily with a fork, 6 to 8 minutes per side.
5. Layer lettuce, tomatoes, corn, cucumbers, green beans, and hard-boiled eggs in a large glass trifle bowl. Place salmon on top. Garnish with bacon and spring onions. Serve dressing alongside.