

SALMON CAPRESE-KALE SALAD WITH Broccolini, Brown Rice and AVOCADO MAYO

3-4 smaller servings or enough for 2 very hungry people

If you're making this from scratch, read through to see that you need some cooked brown rice and cooked salmon. I usually make this from some leftovers, but you'll do as you please, of course, and will surely spend more time around the table.

- 2 tablespoons olive oil (or more as needed)
- 1 cup chopped broccolini (or insert your favorite vegetable here.)
- 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 (my recipe below)

1. In a large 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, to one side 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 more lemon juice over all. Dress with avocado dressing/aioli. Garnish with lemon wedges.

AVOCADO MAYO

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.

NO FOOD PROCESSOR? [Follow this link](#) for food blogger David Lebovitz' post on making aioli by hand. While you're there, enjoy all of David's beautiful and always entertaining recipes, photos, and stories from Paris and elsewhere.

DON'T WANT TO MAKE THIS FROM SCRATCH? I've never tried this, but while I make the dressing from scratch, you might try simply blending mashed avocados and jarred mayo—add salt, pepper, a little hot sauce, and perhaps lemon juice to taste.

COOK'S NOTE: For Gluten-Free option, please check all purchased items labels for information on gluten.

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