

Sauce Gribiche Deviled Eggs & Seared Salmon

Gribiche is a classic French sauce with hard-boiled egg yolks, mustard, and mayonnaise. We're using it to bring a new level of sophistication to deviled eggs. When paired with a seared salmon filet and served over a bed of honey-mustard mixed greens, it's an elegant dinner easy enough to cook any night of the week.

30 *Minutes to the Table*

20 *Minutes Hands On*

1 Whisk *Super Easy*

Getting Organized

EQUIPMENT

Large Skillet
Large Saucepan
Large Mixing Bowl

FROM YOUR PANTRY

Olive Oil
Salt & Pepper
Eggs (3)

4 MEEZ CONTAINERS

Salad Veggies
Salmon
Honey-Mustard Dressing
Seasoned Mustard &
Mayonnaise

Good to Know

Our salmon is responsibly fished, so it's free from dyes, antibiotics, and any industrial grain-based diets.

Health snapshot per serving –640 Calories, 46g Fat, 40g Protein, 18g Carbs, 17 Freestyle Points.

Have questions? The dinner hotline is standing by from 5 to 8 pm at 773.916.6339.

INGREDIENTS: Salmon, Spinach, Radicchio, Arugula, Red Onion, Green Onion, Mayonnaise, Mustard, Dijon Mustard, Capers, Apple Cider Vinegar, Honey, Paprika, Kosher Salt, Vegetable Oil, Black Pepper.

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1. **Hard-Boil the Eggs**

Place 3 eggs in a large saucepan and cover with cold water (the water higher than the eggs by one inch.) Put the lid on the saucepan and bring to a boil over high heat. When the water is boiling, remove from the heat, keep the lid on, and let the eggs sit in the hot water for 15 minutes. Run under cold water, then peel and cut in half.

2. **Cook the Salmon**

After the eggs have been removed from the heat and are sitting in the hot water, pat dry the **Salmon** and generously season with salt and pepper (we use ¼ tsp salt and ¼ tsp pepper, so use about half per side, or more if you like). Heat 2 Tbsp of oil in a skillet over medium-high heat. When the oil is hot, add the salmon and cook until it turns brown, about 3 minutes. Flip, and cook the other side until brown, 3 additional minutes. Remove the salmon from the heat and let rest for 5 minutes.

3. **Make the Salad**

While the salmon is cooking, place the **Salad Veggies** in a large mixing bowl and toss with the **Honey-Mustard Dressing** (the yellow/brown sauce that does not contain any visible green onions). Transfer directly to serving plates. Rinse out the mixing bowl.

4. **Create the Deviled Eggs**

Remove the 3 yolks from the hard-boiled eggs (this will be 6 yolk halves) and place in the now-empty large mixing bowl and mash with a fork. Add the **Seasoned Mustard & Mayonnaise** (one that contains visible green onions) and continue mixing until it is a spreadable consistency. Cut the egg whites into pieces about ¼" by ¼." (Don't worry, they don't need to be perfect squares.)

5. **Put It All Together**

Serve the salmon on top of the tossed salad and spread the Deviled Eggs, edge-to-edge, on the salmon filet. Sprinkle the entire dish with the diced egg whites and enjoy!

Instructions for two servings.

Meez Meals * 1459 N. Elmwood Avenue * Evanston * Illinois