Angel Hair Pasta with Tomato Vinaigrette and Scallops
Served with Fresh Greens

4 servings

Ingredients:
- 1 cup tomato vinaigrette (recipe below)
- ½ pound (dry weight) angel hair pasta, cooked al dente
- 4 cups field greens (may substitute any combination of spinach, romaine, leaf lettuce or any gourmet green)
- 12 ounces (raw weight) sea scallops*, grilled

Directions:
1. Arrange 1 cup of field greens around outer edge of each four plates.
2. Place ¼ of the cooked pasta in a circle just inside the greens.
3. Pour ¼ cup of tomato vinaigrette inside the rings of pasta.
4. Place grilled scallops on top of the vinaigrette.
5. May sprinkle with fresh herbs or fresh chives.

Tomato Vinaigrette
8 servings (1 pint)

Ingredients:
- 2 tablespoon olive oil
- ½ tablespoon shallots, minced
- 1 small clove garlic
- 2 ounces (⅛ can) tomato paste
- 4 medium tomatoes (chopped)
- ⅛ teaspoon white pepper, ground
- 1 teaspoon basil, fresh, chopped (½ tsp if using dry)
- 1 teaspoon dill, fresh, chopped (½ tsp if using dry)
- 1 teaspoon tarragon, fresh, chopped (⅛ tsp if using dry)
- 1 tablespoon balsamic vinegar

Directions:
1. Sauté the garlic and shallots in the olive oil until the aroma is apparent.
2. Add the tomato paste and sauté briefly, but do not allow it to brown.
3. Add the chopped tomatoes and simmer for 20 minutes, or until the mixture is reduced by about one-quarter.
4. Puree this mixture until it is smooth and allow it to cool.
5. Add the pepper, herbs and vinegar. Refrigerate until needed.
Thai Curry Grilled Salmon with Edamame and Sweet Potatoes
Served over Basmati Rice

3-4 Servings

Ingredients:

- 1 cup basmati rice
- 2 cups chicken or vegetable broth
- 4 teaspoon olive oil
- 4 portions salmon* (3-4 ounces each)
- 3 cups shelled edamame
- 12 ounce bag cubed sweet potatoes
- 1 tablespoon red Thai curry paste
- 1 lime (juice)
- Salt and pepper to taste
- Soy sauce, optional
- Orange juice, optional
- Chopped cilantro, optional

Directions:

1. Bring rice, broth and 2 teaspoons olive oil to a boil; cover and simmer for 20 minutes, or until liquid has evaporated. Hold for service.
2. Sear salmon in a touch of oil in a very hot pan. Hold for service.
3. Heat 2 teaspoons olive oil in appropriately sized sauté pan. When hot, add edamame and sweet potatoes; sauté until potatoes are nearly al dente.
4. In separate container, mix curry paste and lime juice together to thoroughly mix. Add mix to pan; season with salt and pepper.
5. Add orange juice and/or soy sauce (if desired). Hold for service.

To Serve:

2. Place dinner plate in on top of coffee cup, centered. Using both hands, hold the coffee cup on the plate, then flip them over so the cup is on the top of the plate. Remove the cup to create mound of rice.
3. Pour the edamame and sweet potato mixture around the rice.
4. Top with salmon fillet.
5. Sprinkle with freshly chopped cilantro.

*Can substitute tilapia or other firm fleshed fish.
**Can substitute flounder or cod.
Salmon-Potato Cakes with Roasted Tomato Mayonnaise

Ingredients:
- 2 pounds skinless salmon** fillet
- Salt and pepper
- 1 teaspoon cayenne pepper
- ½ cup dry white wine
- 1 onion, finely chopped
- 2 teaspoons minced garlic
- 1 ½ cups chilled mashed potatoes
- ¼ cup chopped fresh herbs (parsley, basil and tarragon)
- Bread crumbs
- 1 tablespoon vegetable oil
- 1 tablespoon butter

Directions:
1. Season fillets with salt, pepper and cayenne pepper
2. In a baking dish, place seasoned fish with wine, onions and garlic. Heat oven to 350°F and bake for about 7 minutes or until fish is cooked through.
3. When fish is completely cooked, flake.
4. Mix the flaked salmon with potatoes and herbs. Form into 6-ounce cakes and roll in bread crumbs.
5. In a sauté pan, heat vegetable oil and butter. When hot, sauté cakes so that the bread crumbs toast. Cook on both sides and place on sheet tray.
6. After all salmon-potato cakes are toasted, place sheet tray in oven for 10 minutes to heat cakes through.
7. Serve with roasted tomato mayonnaise (recipe below).

Roasted Tomato Mayonnaise

Ingredients:
- 1 ½ cups homemade or prepared mayonnaise
- 8 oven roasted plum tomatoes
- 3 tablespoons ketchup
- 1 tablespoon Dijon mustard
- 1 teaspoon paprika
- Salt and pepper

Directions:
1. In a blender or food processor combine all ingredients. Season to taste with salt and pepper.

*Can substitute tilapia or other firm fleshed fish.
**Can substitute flounder or cod.