



Salmon Pasta Salad with Sesame Dressing

Makes almost 2 quarts, enough for 6-8 people

Salad Ingredients

- 1-2 cups poached, grilled, or sauteed salmon (leftovers work great)
- 2 cups raw rotini pasta, cooked, cooled and drained (spiral tricolor pasta is visually great)
- 1 ¼ c diced celery
- 2 average carrots, peeled, matchstick-cut and blanched
- ½ lb green beans, trimmed and blanched
- 6 red radishes, cut into 8 wedges each (like you would cut an apple)
- 1 cup toasted almonds, chopped or slivered
- 12 cherry tomatoes, halved

Sesame Mayo Ingredients

- 1 whole egg, room temperature
- 1 Tbsp unseasoned rice vinegar
- 1 Tbsp soy
- 1 ¼ Tbsp Dijon
- 1 Tbsp + sesame oil
- 1 cup canola oil

Instructions

Combine all the salad ingredients, leaving out the tomatoes and almonds. They should be added at the end along with the below recipe for sesame mayonnaise, salt and pepper. Note I only used about half the Sesame Mayo - but you can use more if you like.

For the dressing - I make this exactly like I do homemade mayonnaise - instructions are [here](#). A few extra notes though... Have all the ingredients at room temperature (this is very important). Combine all the ingredients in a tall, narrow container. Use an immersion blender and begin at the bottom, slowly bringing the wand to the top of the mix. You will instantly have mayonnaise!

To serve the salad, if you want to look impressive, line a large platter with purple or curly kale. Mound the salad in the middle and garnish the platter with hard boiled egg wedges, chopped parsley and extra almonds. I am sorry my picture isn't what I am describing but by the time I had a chance to snap a photo a huge amount of the salad had been consumed!

The salad stays perfectly well in the refrigerator for up to four days if it lasts that long!