

# Cauliflower Ceviche Tostada

## FIRST COURSE

- 1 head of cauliflower
- 1 small red onion
- 4-6 limes
- ½ bunch of cilantro
- 2 jalapeños
- 4 oz. of *dry packed* sun-dried tomatoes (not the ones in olive oil)
- 4 oz. Castelvetrano olives or other green olive
- ¼ cup + 1 Tbsp. extra virgin olive oil
- 2 avocados
- 3 oz. baby arugula
- 1 sleeve of good quality corn tortilla tostadas or bag of corn tortilla chips
- Kosher salt for seasoning

*Serves 4–6 as an appetizer or first course*

Cut the cauliflower into 4 big wedges, using the stem as the “bottom” and using one hand to balance it safely on your cutting board. Remove most of the stem from each of the wedges, using a diagonal cut to just get the thickest part out. Cut the cauliflower florets down to roughly quarter-inch strips, then turn and chop into pea-sized chunks. It is impossible to cut the cauliflower down to a perfect dice since it is so crumbly, but try and get chunks that are somewhat uniform. Transfer to a large bowl and set aside.

Cut the ends off of the red onion, then cut it in half and remove the bulbous heart. Dice the remains into small pieces and add to the bowl with the cauliflower. Drain the olives, chop roughly, and add to the bowl. Cut the jalapeño in half, and remove the seeds for mild flavor (or leave them in if you would like it to be spicier). Finely chop the jalapeño and add to the bowl. Take the sun-dried tomato, stack, and press down a little bit to compact them. Cut them into thin strips, then turn the stack and dice finely; add to the bowl.

Juice 3 limes into the cauliflower mixture, add 2 tsp. of salt, and stir. Cover and leave in the refrigerator for at least an hour. While the ceviche chills, cut most of the stems off the cilantro, then roll up the leaves lengthwise and finely slice; set aside.

*For the guacamole:* Cut around the pit of the avocados lengthwise and twist to remove the halves. Remove the pit and scoop the avocados into a food processor with the regular blade attachment. Squeeze the juice of 1 lime in with the avocados, along with a small pinch of salt, then puree until smooth. Taste and adjust lime juice and salt as needed—the flavor should be limey but not too sour. Set aside in a small container in the fridge.

*To serve:* Drain excess liquid from ceviche and toss in the cilantro and the 1/4 cup of olive oil. Mix well and adjust seasoning with more salt if necessary. Toss the arugula with the remaining olive oil and a small pinch of salt. Smear a thick layer of guacamole on each tostada. Using a slotted spoon to also drain any excess liquid before mounting and spreading, add a nice heap of ceviche on top. Finish with a light garnishing of arugula.

# Salmon with Salsa Verde, Fingerling Potatoes, Asparagus, and Peas

## MAIN COURSE

### Salsa Verde

- 1 bunch flat parsley, leaves only
- 3 anchovies
- 2 Tbsp. capers
- 2 Tbsp. panko breadcrumbs, toasted lightly in a dry pan
- 1 small shallot, diced
- 2 cloves garlic, minced
- ½ bunch chives, chopped roughly
- 1 lemon, zested and juiced
- 1 cup olive oil
- Kosher salt and pepper

In a blender, combine parsley, anchovies, capers, breadcrumbs, shallot, garlic, chives, lemon zest, and lemon juice. Begin pureeing on a low-medium setting. Once the mixture starts to come together, slowly pour in the cup of olive oil. Once smooth, check seasoning and add more salt if necessary. Set aside at room temperature.

### Fingerling Potatoes, Asparagus, and Peas

- ½ cup olive oil
- 8 oz. fingerling potatoes, cut in half lengthwise
- 1 bunch asparagus, cut diagonally
- 1 pint peas (use English peas, if available), shelled
- 1 bunch watercress
- Kosher salt and pepper

Preheat oven to 400 degrees. In a bowl, toss the fingerling potatoes with 2 tsp. of the olive oil, 1 tsp. of salt, and a ½ tsp. of pepper. Roast on a parchment-lined tray in the oven for about 15–20 minutes or until browned and just fork-tender.

In a sauté pan or cast-iron skillet, heat remaining olive oil over medium-high heat. Add in asparagus, peas, and ½ tsp. of salt. Stir for about 2–3 minutes or until just beginning to turn bright green on some sides. Add 2 Tbsp. of water and cover for 1½–2 minutes, or just until vegetables are cooked through and water is mostly absorbed. Remove the lid; season with ½ tsp. of pepper and more salt if necessary; set aside.

### Salmon

- 2 pieces of fresh salmon filet, skin removed, about 6 oz. each
- 2 Tbsp. grapeseed or canola oil
- Kosher salt

Season the salmon on all sides, using a ½ tsp. of salt total for each piece. Heat the grapeseed or canola oil in a heavy-bottomed sauté pan or cast-iron skillet over medium-high heat. Once the pan is very hot, sear salmon with the smooth flesh side down (and the skin side up) until golden brown, about 2 minutes. Flip the salmon over and transfer to the oven (still at 400 degrees). Cook for about 4 minutes, or longer if filets are thicker; texture should feel “bouncy” when squeezed lightly from the sides. Remove salmon filets from the pan and rest on a paper towel-lined tray for 2–3 minutes.

*To serve:* Take the warm potatoes, vegetables, and ¼ cup of the salsa verde, and toss thoroughly. Divide, placing a nice mound of the potato and vegetables on each plate, then place salmon on top with a generous drizzle of salsa verde. Garnish with the watercress and serve.