

THE SHOPPING LIST

- 3 pounds small red new potatoes
- 2 lemons
- 2 heads Boston lettuce
- 2 ounces mâche (optional)
- 1 bunch fresh dill
- 1 bunch fresh parsley
- 1 pound strawberries
- 1 container (7 ounces) Greek yogurt (2%)
- 1 pint heavy cream
- 1 quart low-fat buttermilk
- 1 envelope unflavored gelatin
- Dijon mustard
- extra-virgin olive oil
- white-wine vinegar
- sugar
- 1 large salmon fillet (3 pounds)

the schedule:

up to 1 day ahead

- Make buttermilk creams and refrigerate.
- Prep greens and vinaigrette for salad and refrigerate separately.
- Make topping for salmon and refrigerate.

30 minutes ahead

- Make smashed potatoes and keep warm.
- Spread topping on salmon and roast.

just before serving

- Toss salad and garnish salmon.
- Top buttermilk creams with strawberries.