



Mustard Potato Salad Salmon Bowl

Yield: 25 each entrée bowls

Ingredients:

- 8 lbs [Reser's® Mustard Potato Salad](#) (71117.00212)
- 25 each 6 oz Salmon fillets, skin on
- Avocado oil
- Kosher salt and black pepper
- 125 each, Grilled Asparagus stalks

Whole Grain Mustard-Agave Glaze

- 1 cup Agave syrup, light
- ½ cup Whole grain mustard
- ¾ cup Dijon mustard
- ½ cup Rice vinegar, unseasoned
- ¼ cup Brown sugar
- 2 Tbsp Shallot, peeled and minced
- 2 tsp Kosher salt

Directions:

1. Whisk together all the ingredients for the Whole Grain Mustard-Agave Glaze in a bowl. Cover and refrigerate overnight prior to serving.
2. Heat a griddle to 375°F.
3. Season the salmon with kosher salt and black pepper on both sides.
4. Heat oil on griddle and cook salmon until golden brown on both sides, pulling off when medium rare.
5. In a large bowl, place 5 oz. Reser's Mustard Potato Salad, top with seared salmon fillet, 5 grilled asparagus stalks, 2 Tbsp Whole Grain Mustard-Agave Glaze on salmon and around plate.