

# FOLDED HILLS

WINERY · RANCH · FARMSTEAD

## ROASTED SALMON WITH SMOKY CHICKPEAS & GREENS

### Ingredients:

- 1 ¼ salmon, cut into 4 portions
- 10 cups kale, chopped
- 1 can chickpeas
- ½ buttermilk
- ¼ cup mayonnaise
- ¼ cup water
- 2 tablespoons olive oil
- ½ teaspoon salt
- 1 tablespoon smoked paprika
- ½ teaspoon ground pepper
- ¼ cup chives and/or dill
- ¼ teaspoon garlic powder

### Directions:

Step 1: Preheat oven to 425°. Combine 1 tablespoon oil, paprika and ¼ teaspoon salt in a medium bowl. Pat chickpeas dry, then toss with paprika mixture. Spread on rimmed baking sheet. Bake chickpeas, stirring twice for 30 minutes.

Step 2: Meanwhile, purée the buttermilk, mayonnaise, herbs, ¼ teaspoon pepper and garlic powder in a blender or food processor until smooth. Set aside.

Step 3: Heat the remaining 1 tablespoon oil in a large skillet over medium heat. Add kale and cook for 2 minutes. Add water and continue cooking until tender. Remove from heat and stir in a pinch of salt.

Step 4: Remove chickpeas from oven and push them to one side of pan. Place salmon on the other side, season with remaining ¼ teaspoon each of salt and pepper. Bake until salmon is cooked through, about 8 minutes.

Step 5: Drizzle the reserved dressing on the salmon, garnish with more herbs. Serve with kale and chickpeas.



## Pair with Grant Grenache

Point phone camera at  
QR Code for more info.



SCAN ME