Hot Smoked Salmon Salad with Buttermilk Dressing

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Homemade croutons change the salad game one toasted bite at a time.

This satisfying salad is pretty enough to serve at Sunday brunch and hearty enough to make for weekday lunches. The homemade croutons (chunks of sourdough drizzled with olive oil and pepper and baked in the oven), add a delicious crunch, and are totally worth adding to the repertoire. **Tip:** An equally delicious way to serve this salad is with smoked mackerel or trout.

Ready In: 30 Minutes, serves 4

140 g	sourdough bread, cut from loaf
2 tbsp	olive oil
½	garlic clove
3 tbsp	mayonnaise
⅔ cup	buttermilk
2 tbsp	fresh lemon juice
¼ tsp	salt, divided
113 g	sugar snap peas
227 g	asparagus, ends trimmed
140-g pkg	baby arugula
2 170-g pkgs	hot-smoked salmon, skin removed
2	radishes, trimmed and thinly sliced
⅓ cup	chopped dill fronds

Directions

1. Position a rack in the middle of the oven, then preheat to 350°F. Line a baking sheet with parchment paper.

2. Trim and discard the hard crust around the bread, then tear the soft inside into 1-in. pieces on to the prepared baking sheet. Drizzle oil over the bread, then season with pepper. Bake, stirring once at the halfway point, until bread is toasted, about 15 mins

3. Remove strings from peas and trim asparagus.
4. Meanwhile, fill a large bowl with ice water. Bring a pot of salted water to a boil. Add the snap peas. Swirl with a slotted spoon for 30 seconds. Use the slotted spoon to transfer the snap peas to the ice water. Add the asparagus to the boiling water and cook until tender, about 2 min. Transfer to the ice water. Cool, drain and dry the snap peas and asparagus. Cut both in half lengthwise. Set aside.
5. In a medium bowl, grate the garlic on a rasp. Whisk in the mayo. Slowly whisk in the buttermilk, lemon juice and ⅛ tsp salt.

6. Divide the arugula between plates. Scatter the snap peas, asparagus and radish overtop. Break the smoked salmon into large flakes and divide among the plates. Season with remaining ⅛ tsp salt and pepper. Drizzle with some buttermilk dressing. Top with croutons and dill. Serve with more dressing on the side