

# Smoked Salmon with a Dill Aioli

This simple, flavorful recipe is sure to please your palate! Smoked Salmon is combined with a rich aioli sauce, balancing the smokiness and creaminess perfectly.



Main Dish

30 min

Total time

Easy

Difficulty

338

kcal / serving

## Nutrition per serving (estimated)

Protein 12 g

Carbs 3 g

Fat 30 g

Fiber 0 g · Sugar 1 g · Sodium 850 mg

Ingredients

- 4 oz smoked salmon
- 2 tbsp extra-virgin olive oil
- 2 cloves garlic, minced
- 1 tsp dill
- 2 tsp mustard
- 2 tsp lemon juice
- 1/2 tsp salt
- 1/2 tsp pepper
- 1/4 cup mayonnaise

Substitutions

**Dill** – Use an equal amount of finely chopped fresh chives for a mild, savory herb flavor.

**Lemon juice** – Use the same amount of white wine vinegar for a similarly bright acidity.

**Mayonnaise** – Use an equal amount of plain, full-fat Greek yogurt for a tangier, less rich sauce.

Drink pairing

A dry sparkling wine

Its crisp acidity and bubbles complement the creamy aioli and cut through the salmon's smoky richness.

0% option: Sparkling water with lemon

Steps

- 1 In a medium pan over medium heat, add the olive oil and garlic. Cook for 2 minutes, stirring around occasionally.
- 2 Add the smoked salmon and cook for 2 minutes. Transfer to a plate and set aside.
- 3 In a small bowl, combine the dill, mustard, lemon juice, salt, and pepper.
- 4 Add the mayonnaise and whisk until the mixture is combined.
- 5 Serve the salmon topped with the dill aioli. Enjoy!

Chef's tips

- The aioli should look smooth and creamy; whisk until no streaks of mayonnaise remain.
- Keep the pan uncrowded so the salmon warms evenly; it should remain moist rather than turn dry or stiff.
- For a neat presentation, serve on a chilled plate and add the aioli just before eating.

Storage

Refrigerate the salmon and aioli separately in covered containers within 2 hours, and use within 3–4 days. Reheat the salmon until steaming hot; serve the aioli cold.

Frequently asked questions

How can I tell if the salmon is warmed through?

It should feel warm and tender, with flakes separating easily; avoid cooking until it looks dry or breaks into small, firm pieces.

Can I make the aioli ahead?

Yes. Mix it ahead and keep it covered in the refrigerator; stir briefly before serving.

What can I serve alongside it?

Pair it with crisp greens, cucumber, or toasted bread to balance the creamy sauce and smoky fish.