

Sheet Pan Passover Dinner

Oscar · 28/09/2024



Prep Time

1 hr 5 mins

Difficult

Medium

Servings

8

Description

This sheet pan Passover dinner is so satisfying. It's a lovely and fancy one-dish meal that doesn't take days to prepare. I had fun coming up with ideas to play off the traditional Seder.

Ingredients

- 1 ½ pounds baby red potatoes - 7 tablespoons olive oil
- divided - 2 teaspoons kosher salt
- divided - 1 teaspoon ground black pepper
- divided - 1 (1.5 pound) head green cabbage
- cut into 1-inch wedges - 2 (6 inch) matzo sheets - 6 tablespoons chopped flat-leaf parsley
- divided - 1 teaspoon lemon zest - 2 tablespoons Dijon mustard - 1 (2 pound) skin-on salmon fillet - 2 tablespoons sherry vinegar - 1 teaspoon Dijon mustard - 4 large hard-cooked eggs
- chopped - 2 tablespoons chopped fresh chives - 2 tablespoons chopped cornichons - 2 tablespoons non-pareil capers
- rinsed and drained

Instructions

1. Preheat the oven to 425 degrees F (220 degrees C) with a rack in the upper third. Line a rimmed baking sheet with aluminum foil. Toss potatoes with 1 tablespoon olive oil
2. 3/4 teaspoon salt
3. and 1/4 teaspoon pepper in a large bowl until evenly coated. Arrange in an even layer on the prepared baking sheet. Intersperse cabbage wedges on the baking sheet and brush with 1 tablespoon olive oil. Bake in the preheated oven until vegetables start to brown
4. about 15 minutes. Meanwhile
5. break matzo sheets into large pieces and place in a resealable plastic bag. Carefully pound with the flat end of a glass until coarsely crushed; this should yield 2/3 cup. Transfer to a medium bowl and stir in 4 tablespoons parsley
6. 2 tablespoons olive oil
7. and lemon zest until well combined. Spread 2 tablespoons Dijon mustard evenly over the top side of salmon. Sprinkle evenly with 1 teaspoon salt and remaining 3/4 teaspoon pepper. Press matzo mixture onto mustard. Remove potatoes and cabbage from the oven. Stir potatoes and flip cabbage
8. then push both to the sides to make space in the center. Place salmon in the center and return to the oven. Bake until matzo is golden brown
9. potatoes and cabbage are tender
10. and salmon flakes easily with a fork
11. about 20 minutes. While salmon bakes
12. whisk together vinegar
13. 1 teaspoon Dijon mustard
14. and remaining 3 tablespoons olive oil in a medium bowl until well combined. Fold in eggs
15. remaining 2 tablespoons parsley
16. chives
17. cornichons
18. capers
19. and remaining 1/4 teaspoon salt until evenly combined. Serve egg mixture over salmon and vegetables. Cook's Note I would definitely splurge on high-end salmon from your fishmonger for this dish. Green or red cabbage both work well here. If you double the recipe
20. I would use one of each. You can use fresh tarragon instead of chives.