



## Buffalo Salmon with Pickled Celery & Gorgonzola

Serves 3

### Ingredients

- 1 (12 oz) package [Frederik's by Meijer Atlantic salmon](#), thawed according to package instructions
- 1 tablespoon Meijer extra-virgin olive oil
- Salt and freshly ground black pepper
- ½ cup [Frederik's by Meijer buffalo wing sauce](#)
- 2 tablespoons crumbled gorgonzola cheese, for garnish
  
- Pickled celery, for garnish (see recipe below)
- Baby arugula, for serving

### Method

1. Preheat a grill pan or skillet over medium-high heat. Brush salmon filets with olive oil and season lightly on both sides with salt and pepper.
2. Place salmon in the hot pan and cook for 2-3 minutes per side, or until golden brown and flaky. Brush liberally with buffalo sauce and remove from heat.
3. Serve salmon over baby arugula and garnish with gorgonzola cheese and pickled celery.

### Quick Pickled Celery Ingredients

Makes 1 Cup

- 1 (8.45 oz) bottle [Frederik's by Meijer champagne vinegar](#)
- 2 tablespoons sugar
- 2 teaspoons salt
- 1 (7 oz) package Fresh from Meijer diced celery

### Quick Pickled Celery Method

1. Place vinegar, sugar and salt in small saucepan and warm over medium heat until the salt and sugar completely dissolve.
2. Place celery in a wide-mouthed mason jar and pour pickling liquid over.
3. Let brine come to room temperature before sealing and transferring to the fridge. Keep the sealed jar in the fridge for up to 1 week.