Blackened Salmon Sandwich

4 brioche buns

4 salmon filets

2 teaspoons blackened seasonings

butter lettuce

olive oil

Dilly Ranch Dressing

1 garlic clove, finely minced

1/4 cup fresh dill, chopped

1 Tablespoon tarragon

2 teaspoons flat-leaf parsley, chopped

1/4 teaspoon salt

1/2 teaspoon black pepper

1/2 Tablespoon lemon juice

1/2 teaspoon apple cider vinegar

Remove salmon from refrigerator and let sit at room temperature 20 minutes.

Stir together dilly ranch ingredients.

Heat a skillet to medium-high heat.

Pat the salmon dry and lightly brush with olive oil.

Season the salmon with blackened seasoning.

Add oil to hot skillet.  Place salmon in skillet and cook 4 minutes.

Cook and flip another 4 minutes.

Butter buns and toast.

Spread dilly sauce on half of the buns.

Top with salmon filet.

Top with lettuce and top bun.