

# Summer Corn, Tomato, and Salmon Salad with Za'atar Dressing Recipe

When we think of summer foods, it can be easy for our minds to go straight to the smell of burgers and bratwursts being prepared on the grill. For those looking for something different, however, this summer corn, tomato, and salmon salad recipe is sure to hit the spot!

#### Ingredients

- Kosher salt
- 2 lemons
- 3 garlic cloves, crushed
- 3 sprigs thyme
- 3 bay leaves, preferably fresh
- 1/2 cup extra-virgin olive oil
- 4 teaspoons za'atar, plus more for serving
- 5 ears corn on the cob, husked
- 4 (5–6-ounce) skinless salmon fillets
- 2 medium heirloom tomatoes, cut into wedges (about 1 1/2 pounds)
- 1/2 red onion, thinly sliced
- Baby arugula or other baby greens (for serving)

### Directions

- Salt a large pot of water, slice half of one lemon, then add water along with garlic, thyme, and bay leaves. Bring to a boil. Let boil for at least 3 minutes and up to 10 to infuse water.
- Whisk oil, 3 Tbsp.
  lemon juice,
  4 tsp. za'atar, and
  1 tsp. salt in a small bowl.
- Add corn to boiling water. Cook until bright yellow and tender for about six minutes, then move to a plate.
- Set heat to low, add salmon, and poach until cooked through (about 5 minutes). Move to a cutting board and flake into chunks.



- Slice corn off cob into a large bowl. Add tomatoes and onion, then toss with 1/2 cup dressing.
- Add flaked salmon to corn mixture and gently toss to coat with dressing. Move to a serving platter or separate among plates. Top with arugula, then drizzle with dressing. Serve with additional za'atar.

Picture from Emma Fishman, food styling by Anna Stockwell. Recipe provided by epicurious.com.

### Happy Birthday!

### Residents

Kay M.	August 07
Margaret C.	August 08
Erwin S.	August 13
Bertha H.	August 15
Rita W.	August 15
Beverly L.	August 17
Grace G.	August 27
Mildred C.	August 31

### Staff

Serena M.	August 01
Ileana L.	August 02
Pogie D.	August 03
Oumie J.	August 09
Dianna M.	August 12
Reena P.	August 21
Donna K.	August 22
Shirley W.	August 26
Cynthia A.	August 28

## **TRILOGY FIT**

Celebrating health and wellness month was great Check out some of or Pictures from the cycling even held.



Executive Director Corner

Welcome to August, everyone! It's hard to believe that we're already more than halfway through the year, but with so many great things having taken place during this summer alone, I'll just chalk it up to the adage of "time flies when you're having fun."

Those who have been active on our campus know that we recently celebrated another incredible Theme Week – this time celebrating the sights, sounds, and smells of **France**. It was great reuniting with old friends, seeing new faces, and coming together to enjoy delicious meals such as the lemon curd crapes, blood orange chocolate tart, and of course, our signature Crème Brule. Thank you to everyone who came together to make this such a special event!

As we continue our journey through the summer and begin looking forward to the fall, we'll be letting you know about even more outings, cookouts, and community events that are sure to excite even the most adventurous members of the Trilogy family. Look forward to hearing about all of this and more in the coming days and weeks!

Have a great month,

Lawren Clayton Executive Director





### Campus in Color

Residents really enjoyed planting flowers and how they have really bloomed.









HEALTH CAMPUS A Trilogy Senior Living Community

4247 Westport Road Louisville, KY 40207 502-893-3033 westportplacehc.com | ♥ f

> Lauren Clayton Executive Director Jennifer Price Director of Health Services

Amy Waldridge Assistant Director of Nursing

> Tanya Jones BOM

Leah McMahan AP Payroll

Whitney Haynes Community Service Rep. Kurt Miles

Director of Plant Operations Serena Marshall Life Enrichemnt Director

Wyatt Carwile Customer Service Specialist

#### Stay in the Loop 🕑 f

Keep up with latest campus news and happenings by following us on your favorite social networks!

We strive to provide the best customer service and quality care for our residents. Our Department Leaders are here to solve any concerns you may have. In the event that you need further assistance with any unresolved concerns, we encourage you to call or email our Compliance Hotline: 800-908-8618, ext. 2800; or comply@trilogyhs.com

Newsletter Production by PorterOneDesign.com

### **Monthly Trivia & Activity Corner**

#### All trivia answers will be printed in our upcoming month's newsletter!

**Question 1:** What was the name of the United States' first national monument?

Question 2: What year did Disney Land open?

**Question 3:** *How many colors are there in a rainbow?* 

**Question 4:** What is the nickname of the state of California?

**Question 5:** Which state is home to Area 51?

Llip the page for last month's trivia answers: Declaration of rube historic document's The Declaration of Independence OZ: What is the name of the largest planet of the what performed "Ine local jake of the World On Fire"? The largest planet of the World On Fire"? The largest of the World On Fire" of the World On the "of the local jake of the local jak

Word Gearch

S M L W D R F Q H O F B S V D U A H J	A N I O B U M O S R P S T U B G G A T	R B M P D R Y U O P J L G D M S X F S	F S Z A D Q A G U D > D U F U M O K W	C O S I N A V T X T J W B U R G E R U	O B W J O C B F W K J B F N S U J R W	R T P D G A G F V U V B L Z C T Q V T	N J I N O I G G J M R T I P S C F I H	XLKVYDWAZTISUVEAFGY	G L J L L O A R L I O K T B O I L Y M	NEEXMATLRYEMSBKSYAE	T M O X Q V E I F Y X J A D H O G F D	JOGDEGRCSDTFLTNFVIP	QNUIQEFCYQHQMIOJEYL	MWDFVLJRDMKAOBREHZT	SKCJARUGULANNHNYSJZ	T Z C K D H L Q T Z G Q Q J C M I P Z	M Y E C G H W Y D O H R Q E Y J N T G	M S R V R A A Y M O F V T T E I R D T
ARUGULA				CORN				LEMON						SUMMER				
BOIL				FLAKES				ONION						THYME				
BRATWURST				FOOD				SALAD						TOMATOES				
BURGER				GARLIC				SALMON						WATER				



Connect the dots and color in the image!