

Blackened Salmon with Tropical Salsa

By Chef Dennis Deaver, Orca Adventure Lodge



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Ingredients

- 8 portions Copper River Sockeye salmon

For Salsa

- 1/2 bunch cilantro, finely chopped
- 1 red bell pepper, finely chopped
- 1 green bell pepper, finely chopped
- 1 jalapeño, finely chopped
- 1 mango, diced
- 1 cup fresh pineapple, diced
- 1/2 cup chives
- 1 fresh squeezed lemon
- 1/4 cup mango purée

For Blackening Seasoning

- 1 cup oregano
- 1/2 cup smoked paprika
- 1/2 cup ground ancho chili
- 1/4 cup garlic powder
- 1 tbsp salt
- 1/2 cup cayenne pepper
- 1/4 cup thyme
- 1/4 cup basil leaf, finely chopped

Instructions

- Pat salmon dry and sprinkle with salt and pepper on both sides, preheat oven to 400° F
- Mix salsa ingredients and blackening seasoning ingredients in separate bowls
- Coat flesh-side of salmon with blackening seasoning
- Sear top side of salmon 1-2 minutes in hot pan with oil
- Transfer to foil-lined sheet pan, skin-side down, glaze top of salmon
- Cook in oven for 4-5 minutes, or until fully cooked
- Top blackened salmon with salsa, pair with preferred salmon pairing and enjoy!



COPPER RIVER
Wild Alaska King Sockeye & Coho

www.CopperRiverSalmon.org

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