

# Baked Sockeye With Tandoori Topping

*By Melissa A. Trainer*



# Baked Copper River Sockeye with Tandoori Topping inspired by the flavors of India

## Ingredients

- 2 five-to-six-ounce Copper River sockeye fillets, pin bones removed
- dash of salt
- 2 tbs mayonnaise
- 2 tsp Tandoori spice mix\*
- ½ cup Panko (Japanese bread crumbs)
- 2 tbs chopped fresh cilantro
- 1 tbs olive oil for drizzling over bread crumbs

\*Note: We used the Tandoori Masala spice mixture from Seattle's Market Spice located in Pike Place Market. When working with any Tandoori mixture, taste it for flavors and adjust the amount used if that mixture is too strong for your tastes.

\*Serves 2

Prep time: 30 minutes

## Instructions

- Preheat oven to 400° F
- Put the two salmon fillets on a heavy-duty baking sheet, sprinkle each fillet with a dash of salt
- Combine mayonnaise and Tandoori spice mixture, season with a pinch of salt
- In another small bowl combine the bread crumbs and cilantro
- Divide the mayonnaise mixture between the two fillets and rub evenly over each fillet
- Pat the bread crumbs evenly and firmly over the top of each fillet
- Drizzle the oil evenly over each breaded fillet
- Put in oven and bake for about 10 to 12 minutes, or until fish is opaque and the flesh flakes easily with a fork

Simple Seasonal Sides: Basmati rice, minty peas, chutney and raitas



COPPER RIVER

Wild Alaska King, Sockeye & Coho

[www.CopperRiverSalmon.org](http://www.CopperRiverSalmon.org)