

Blackened Salmon with Tropical Salsa

By Chef Dennis Deaver, Orca Adventure Lodge



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Ingredients

- 1 Copper River Sockeye salmon fillet cut into 8 equal portions
- olive oil

For the 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

- 1/4 cup oregano
- 2 tbs smoked paprika
- 2 tbs ground ancho chili
- 1 tbs garlic powder
- 3/4 tsp salt
- 2 tbs cayenne pepper
- 1 tbs thyme
- 1 tbs basil leaf, finely chopped

Instructions

- Preheat oven to 400° F
- Pat salmon dry and sprinkle with salt and pepper on both sides
- Mix salsa ingredients and blackening seasoning ingredients in separate bowls
- Coat flesh-side of salmon with blackening seasoning
- Sear flesh-side of salmon 1-2 minutes in hot pan with oil
- Transfer to foil-lined sheet pan, skin-side down
- 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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