

Pan Seared Citrus Salmon & Herb Sauce

By Kim Sunee



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Ingredients

- 1 fillet Copper River Sockeye, cut into 4 portions, pin bones removed
- 1 ruby grapefruit
- 1 orange
- 1 Meyer lemon
- 1 bunch radishes, trimmed and halved
- 2 tbs unsalted butter
- 3 bunches of mixed herbs (basil, cilantro, mint and parsley)
- 2 cloves garlic, peeled and diced
- 2 jalapeños or serrano chilies, deveined and chopped
- 1 tsp ground cumin
- 1 tsp ground coriander
- 2 tbs white wine
- salt and pepper
- grapeseed or avocado oil

Instructions

- Make the herb sauce by combining herb bundles, garlic, jalapeño, cumin, coriander, ½ tsp salt, and white wine in a food processor
- Drizzle in oil until the sauce comes together. Taste and add more salt, garlic or chili as needed
- Peel and remove the pith of each fruit, cut into segments, set aside
- In a large skillet over medium-high heat, melt 2 tbs unsalted butter
- Add radishes and season lightly with salt. Cook, stirring occasionally, about 7 minutes until radishes are just tender and browned
- Remove radishes from pan to serving dish
- Return skillet to medium-high heat.
- Pat salmon portions dry with paper towel and season both sides lightly with salt and pepper
- Heat 1 ½ tbs oil in the pan and cook salmon fillets, skin-side down, for 3 minutes.
- Gently turn fillets over and scatter cooked radishes around the fillets in the pan and let cook, another 2 to 3 minutes until flesh is opaque and separates easily with a fork
- Toss radishes and citrus segments together and serve with salmon and herb sauce



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