

Grilled Sockeye With Cilantro Chimichurri

By Melissa A. Trainer



Grilled Copper River Sockeye with Chimichurri, a quick grilled salmon with a bright and easy fresh chimichurri

Ingredients

- 2 five-to-six-ounce Copper River sockeye fillets, pin bones removed
- dash of salt
- canola or olive oil spray for coating the fillets
- 2 garlic cloves, peeled and chopped
- ¼ tsp ground cumin
- ½ bunch fresh cilantro
- 2 tbs fresh lime juice
- ¼ cup olive oil
- 2 tbs water

Note: We call for a mini chopper or food processor to make the chimichurri, but the cilantro can be chopped by hand for a coarser result

*Serves 2

Prep time: 30 minutes

Instructions

- Sprinkle the salmon fillets with salt and spray both sides lightly with oil
- In a food processor or mini chopper combine the garlic, cumin, fresh cilantro, and lime juice
- Pulse ingredients four or five times to combine then run the machine for 20 seconds
- Add the olive oil and water and process the mixture until it is a pourable consistency but not completely pureed
- Preheat the grill to medium high heat, about 400° F
- Place salmon fillets, flesh side down, on the grill and grill for about 2 minutes
- Flip the fillets to skin side down and grill for about 10-11 minutes, or until the fish is opaque and flakes easily with a fork
- Transfer salmon to a plate and top with chimichurri

Serving Suggestions: Fresh corn on the cob, sliced ripe tomatoes, guacamole



COPPER RIVER

Wild Alaska King, Sockeye & Coho

www.CopperRiverSalmon.org