

Blackened Salmon Pineapple Salsa Boats

By Julia McMahon, Cordova AK

Serves 6-10

Ingredients

Blackened salmon

- 16oz Copper River Salmon, skin removed
- 2 Tbs butter
- 1 tsp cumin
- 1tsp onion powder
- 1 tsp garlic powder
- 1 tsp coriander
- 1 Tbs paprika
- ¼ tsp cayenne pepper
- ½ tsp salt

Pineapple Salsa

- 1 pineapple finely chopped
- 1 clove fresh minced garlic
- 1 tsp grated fresh ginger
- 1 jalapeño, seeded and diced
- Juice of 1 ½ lime
- 1 small shallot minced
- ¼ tsp salt
- 1 red chili pepper, seeded and diced
- 2 Tbs chopped cilantro
- ¼ tsp lime zest

- 2 yellow or orange bell peppers, seeded and cut into roughly 3x3" pieces

Instructions

- Combine all ingredients for the Pineapple salsa leaving the two whole bell peppers aside for later use
- Refrigerate salsa
- While salsa is in fridge begin the salmon preparation
- Cut the skinned salmon fillet into roughly 2" cubes
- Mix all spices for the blackening rub and coat salmon cubes in the spice mixture
- Heat 2 Tbs butter in a small skillet over high heat until browned
- When butter browns add seasoned salmon cubes and sear on both sides until crispy and brown
- Remove from pan and set aside

Assemble

- To assemble salsa boats place bell pepper pieces on a serving tray
- Top each pepper slice with a salmon cube
- Spoon pineapple salsa over the salmon
- Garnish with cilantro and leave extra salsa for the side
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