

Roasted Coho & Blistered Tomatoes

By Julia Mueller



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Ingredients

- 1 Copper River Coho salmon fillet
- 2 to 3 tbs olive oil
- 1 tsp Italian seasoning or Herbs de Provence
- ½ tsp paprika
- ¼ tsp onion powder
- 3 tbs ghee or butter
- 3 cloves garlic
- 1 tsp chopped fresh rosemary
- 1 tsp lemon juice
- zest of 1 lemon
- 3 tbs olive oil
- 1 pint cherry tomatoes
- 1 clove garlic, minced

Instructions

- Preheat oven to broil
- Lightly oil a large casserole dish or baking sheet
- Stir together dry ingredients and salt to taste in a small bowl
- Place salmon on baking sheet and sprinkle with seasoning mixture
- Roast salmon for 10 - 15 minutes until barely translucent in the middle
- While salmon is roasting, add butter, garlic, rosemary, lemon zest and juice to a small skillet
- Simmer over med-high heat
- While butter sauce is simmering add olive oil to cast iron pan over med-high heat
- Carefully add tomatoes, allow them to sit in pan untouched for 2 minutes, shake pan and sit for 2 more minutes, cook until skins begin to wilt
- Serve salmon drizzled with garlic butter sauce and blistered tomatoes

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COPPER RIVER

Wild Alaska King, Sockeye & Coho

www.CopperRiverSalmon.org

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