



Brown Sugar Moroccan Salmon

With Sautéed Apple and Cucumber Relish

Camine Pappas / Serves 2 / March 2019

INGREDIENTS:

2 6 oz. salmon filets, skin removed,
patted dry
2 small Fuji apples sliced into 1 inch
square pieces or your choice of shape
1/3 English cucumber, halved then sliced
into 1/8" slices
1/8 C slices of sweet white onion
2 large garlic cloves sliced thin
3 fresh basil leaves julienned
2 t fresh ginger minced or chopped finely
Handful fresh Italian parsley leaves
chopped
1/3 C light packed light brown sugar
divided
2 t Moroccan spice rub
3 T butter
1 T light oil
2 t kosher salt, 1 t black pepper for seasoning
1 C jasmine rice, cooked
1 C Spring greens for presentation



METHOD:

Rub 1 T of the light oil on the salmon filets, then rub with half the brown sugar, and rub with the Moroccan seasoning. Place in small baking dish (with a bit of oil on the bottom,) allowing filets to be about 1 inch apart. Preheat oven to 400 degrees F. Place salmon in hot oven. Bake until salmon is done, about 12 minutes.

In a large saucepan, melt the butter. Add the apple and cucumber mixture and sauté until apples are soft, about 6-7 minutes. Put lid on keep warm until filets are cooked.

Plate by putting spring green dressed with a little red wine vinegar on plate, nestle cooked rice next to it. Top with cooked salmon and top with the apple relish mixture. Garnish with fresh parsley. Serve!

©Recipe and Photo Copyright Camine Pappas, 2019. All rights reserved.