



Lemon Baked Salmon w/ Cucumber Avocado Salsa With Rustic Mashed Yukon Taters and Sweet Pickled Red Pepper

Camine Pappas / Serves 4 / September 2018

INGREDIENTS:

4 4-6 oz salmon filets, patted dry
1 ripe but firm avocado cut into small chunks
1 medium cucumber peeled, deseeded and cut into small chunks
1/3 C sweet white onion, sliced thin
1/8 C chopped fresh cilantro
1/8 C fresh lemon juice
1/8 C light oil such as sunflower
¼ t paprika
1/8 t cumin
2 cloves of garlic, chopped
6 small Yukon potatoes cut into small chunks, about 3 Cups
3 T heavy cream
2 T salted butter
½ red pepper, cut into thin strips
¼ C apple cider vinegar
2 T white sugar
Salt and pepper to taste



METHOD:

Combine the apple cider vinegar and sugar in a bowl and immerse the red pepper until covered. Let sit for about 2 hours, then drain.

Cover the cut potatoes with water and boil until soft. Drain, add the butter and the heavy cream, season with salt and pepper to taste. Using a hand masher, mash the potatoes until combined but still lumpy.

In a large bowl combine the cucumber, avocado, and cilantro, about 3 T of the light oil, lemon juice, paprika, cumin, garlic, and onion. Toss to coat. Make about 1 hour before but no longer.

Rub the salmon filets with the rest of the oil, and rub with salt and pepper. Then arrange lemon slices on top and place in a large baking pan about 1 inch apart. Bake in a 400 degree F oven for about 6-10 minutes until barely opaque. Remove and cover until ready to serve.

To plate, place a dollop of the potatoes on the bottom. Arrange salmon against it. Cover with the salsa and some of the pickled peppers. Drizzle with a little of juice from the salsa.

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