



Roasted Salmon with Strawberry Salsa

(Fab in 40)

Over Cardamom Coriander White Rice

Camine Pappas / Serves 4 / October 2018

INGREDIENTS:

4 salmon steaks, patted dry, rubbed with a bit of olive oil and salt and pepper
2 C strawberries, sliced
4 scallions chopped
¼ C cilantro leaves chopped finely
Juice of two limes, or about 2-3 T of juice
½ small cucumber, peeled and seeds removed, chopped into a small dice
1 t kosher salt and ½ t black pepper (season to taste)
½ t coriander powder
½ t crushed cardamom
1 t white sugar
1 C white jasmine rice, cooked.



METHOD:

Combine the strawberries, cucumbers, scallion, cilantro, lime juice, sugar, and salt and pepper. Toss to coat. Set aside.

Make white rice according to package directions adding the cardamom and coriander to the water and rice before cooking.

Place oil rubbed salmon in a baking dish about 1 inch apart. Roast in a 400 degree oven for about 8-10 minutes.

To plate put cooked salmon over the rice, and ladle salsa on top. Be sure and pour those juices on it as well! Garnish with a flurry of sea salt.

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