

Blackened Yukon River Keta Salmon

This recipe comes to us from
Jeremy Anderson of
Elliotts Oyster House in Seattle.



Blackened Yukon River Keta Salmon

4 - 6oz Yukon Keta fillets or steaks
1/4 C + 1/2T olive oil
1/2 C blackening seasoning
(*your favorite brand*)
1oz diced white onion

1/2 jalapeno pepper diced
1/4 tsp kosher salt
1/2 T chopped garlic
1T chopped cilantro
1 roasted red pepper diced

1/2 T lime zest
1/2 T lime juice
1/4 tsp cumin
4 oz frozen corn - defrosted
1/2C canned black beans - rinsed

Salmon Fillets: Heat a saute pan over medium high heat with 1/4C olive oil. Coat both sides of the salmon with blackening seasoning, pressing the fillet so that the seasoning adheres. Carefully place the salmon into the pre-heated pan and cook until the edges turn very dark.

For Black Bean Corn Relish: Add 1/2T olive oil to saute pan and heat over medium-high heat. Add the onions and jalapenos, cook until the onions are translucent. Remove from heat and cool. When cooled, add remaining ingredients. Mix well and refrigerate.

To Serve: Place salmon fillets on serving dishes and surround or top with relish. Serve with rice or polenta.

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