

DRY-RUBBED SALMON WITH TROPICAL FRUIT AND KALE SALAD



Ingredients

Servings: 10

For the salmon

- 3 tablespoons salt
- 10 salmon fillets, 5 to 6 ounces each

For the spice mix

- 3 tablespoons Spanish paprika
- 1 tablespoon madras curry powder
- 1 tablespoon sugar
- 1 tablespoon cayenne pepper
- 2 teaspoons ground black pepper
- 1 teaspoon oil

For the salad

- 1 pound baby kale
- 2 cups papaya, diced
- 2 cups pineapple, diced
- 2 cups kiwi, diced
- 2 cups red bell pepper, julienned

For the coconut-lime vinaigrette

- 1/2 cup shallots or red onions, finely diced
- 12 ounces lime juice
- 2 tablespoons salt
- 3 cans coconut milk
- 1 can Coco Lopez (sweetened coconut milk)
- 1/2 cup cilantro, chopped

For the salmon

- Season the salmon fillets with salt. In a bowl, combine the paprika, curry powder, sugar, cayenne and black pepper, and then rub the salmon with 2 teaspoons of the spice mix.
- Heat a nonstick pan over medium heat, and then add 1 teaspoon of oil to prevent sticking. Add the salmon to the pan.
- Sear the salmon fillets on both sides. Place on a sheet pan lined with parchment paper. Cook for 8 minutes at 375 F. Set aside; keep warm.

For the salad and vinaigrette

- In a large bowl, combine the salad ingredients.
- In a separate mixing bowl, add the shallots, lime juice and salt. Let sit for 10 mins. Add the remaining ingredients and whisk until combined. Set aside. Drizzle the vinaigrette over the salad. Serve the salad with the salmon.

