



SPOTLIGHT RECIPE

PAN-SEARED SALMON AND OLIVE SUCCOTASH

Pan-seared salmon paired with an olive-infused succotash is a Mediterranean-inspired twist on a classic American side dish. While traditional succotash relies on corn and lima beans, adding olives introduces a briny depth that cuts through the richness of the salmon.

SERVES 6



ELEVATE
Stories That Affirm & Inspire

Chef Spotlight
Celebrating Foods of the World



For ingredients and
cooking directions, please
scan the QR code.

SPOTLIGHT RECIPE

PAN-SEARED SALMON AND OLIVE SUCCOTASH

INGREDIENTS

- 1/2 teaspoon salt
- 1 teaspoon black pepper
- 6 salmon fillets
- 2 teaspoons olive oil
- 1 red onion, diced
- 2 tablespoons garlic cloves, chopped
- 1 tablespoon fresh thyme
- 1 teaspoon fresh lemon, zest, grated
- 1 tablespoon cilantro, chopped
- 2 1/3 ounces green olives, pitted, whole
- 1/4 cup capers
- 2 teaspoons jalapeno

DIRECTIONS

Preheat the oven to 350 F.

Season the salmon with the salt and pepper. In a pan, add the oil and sear the salmon on each side for 4 minutes. Finish in the oven for 10 minutes.

In the same pan, add the rest of the ingredients to make the succotash, cook for 5 minutes and set aside. Add the succotash to the salmon and serve.