



Celebrating Food, Art & Culture



DRY-RUBBED SALMON WITH TROPICAL FRUIT AND KALE SALAD

Servings: 10

Ingredients

For the salmon

- 10 salmon fillets, 6 ounces each

For the spice mix

- 3 tablespoons smoked paprika
- 1 tablespoon madras curry powder
- 1 tablespoon granulated sugar
- 1 tablespoon mustard powder
- 2 tablespoons kosher salt
- 2 teaspoons cayenne pepper
- 2 teaspoons ground black pepper
- 2 teaspoons granulated garlic

For the tropical salad

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

For the coconut-lime vinaigrette

- 8 ounces red onion, finely diced
- 12 ounces lime juice
- 2 tablespoons salt
- 14 ounces coconut milk
- 6 ounces Coco Lopez (sweetened coconut milk)
- 6 ounces extra-virgin olive oil
- 4 ounces fresh cilantro, chopped

Directions

For the salmon

Preheat the oven to 400 F.

In a bowl, add the paprika, curry powder, sugar, mustard powder, salt, cayenne pepper, black pepper and granulated garlic. Toss to combine and set aside.

Coat the salmon filets with 2 teaspoons of the dry rub. Lay out the salmon filets onto a baking tray and place in the oven for 12 minutes or until the internal temperature reaches 145 F.

Remove from the oven and keep hot until ready to serve.

For the coconut-lime vinaigrette

In a separate mixing bowl, add the red onions, lime juice and salt. Let sit for 10 minutes. Add the remaining ingredients and whisk until combined. Keep refrigerated until ready to serve.

For the tropical salad

In a mixing bowl add the baby kale, papaya, pineapple, kiwi and red papaya. Add 8 ounces of coconut-lime vinaigrette. Lightly toss to combine. Keep refrigerated until ready to serve.

Side dish

Tropical Fruit and Kale Salad