

Seared Salmon with Green Olive Salsa Verde



Preparation Time: 0 minutes

Cook Time: 25 minutes

Servings: 4

Ingredients:

1/2 cup coarsely chopped parsley leaves

1/3 cup pitted Castelvetrano olives, coarsely chopped

2 tablespoons sliced chives

1 tablespoon minced shallot

2 teaspoons fresh lemon zest

1 garlic clove, minced

1/4 to 1/2 teaspoons red pepper flakes

3 1/2 tablespoons extra virgin olive oil, divided

Kosher salt and freshly ground black pepper

1/2 teaspoon smoked paprika

4 (6-ounce) wild Alaska salmon fillets

2 small lemons, halved

Description:

Stir together parsley, olives, chives, shallot, zest, garlic, and red pepper flakes. Drizzle with 2 tablespoons olive oil tossing to coat. Season with salt and pepper to taste.

Combine paprika, 1 teaspoon salt, and 1/2 teaspoon pepper. Sprinkle and rub paprika mixture onto fillets.

Heat a large heavy skillet over medium heat until hot; add remaining 1 1/2 tablespoons oil swirling to coat. Add fillets skin side up and cook until golden brown, about 4 minutes. Turn fillets over and cook until golden and just cooked through, about 3 to 4 minutes. Remove and let stand a few minutes. Cook lemon halves cut side down until charred, about 2 to 3 minutes.

Arrange fillets on a serving dish. Spoon salsa verde on top of fillets. Serve warm with charred lemons.