

## Canned Wild Alaska Salmon-Stuffed Piquillo Peppers



**Preparation Time:** 15 minutes

**Cook Time:** 0 minutes

**Servings:** 4-6 (about 24 tapas, served as an appetizer)

**Ingredients:**

1 tall can (14.75 ounces) wild Alaska sockeye salmon

1/2 cup mayonnaise or aioli

1/4 cup parsley sauce (recipe below)

2 small shallots, minced

2 tablespoons finely grated lemon zest

1/4 cup lemon juice

2 tablespoons chopped brined capers

1/4 cup plus 2 tablespoons minced fresh flat-leaf parsley leaves, divided

1/4 cup plus 2 tablespoons extra-virgin olive oil

Kosher salt and freshly ground black pepper

2 (12- to 14-ounce) jars piquillo peppers, drained, about 24 peppers total

24 slices baguette, cut on the diagonal and toasted

Coarse sea salt, to serve (optional)

**For the Parsley Sauce:**

Large bunch fresh parsley, trimmed of tough stems, about one packed cup

White and greens of 2 scallions, roughly chopped

1 teaspoon kosher salt

1/2 teaspoon ground black pepper

1/2 teaspoon dried red pepper flakes

1 medium garlic clove

1/4 cup olive oil

1/4 cup water

**Description:**

1. To make the parsley sauce, process all the ingredients in a food processor until a smooth paste is formed, about 30 seconds. Set aside.
2. In a medium bowl, combine canned wild Alaska salmon, mayo, ¼ cup parsley sauce, shallots, lemon zest and juice, capers, ¼ cup minced parsley, and olive oil and fold gently to incorporate. Adjust seasoning to taste with salt and pepper, adding more lemon juice, olive oil, or parsley sauce if desired.
3. Stuff salmon mixture into piquillo peppers.
4. Arrange baguette slices on a serving board and lay a stuffed pepper on each.
5. Top each one with a dollop of parsley sauce and sprinkle with the remaining two tablespoons parsley, drizzle with olive oil, and sprinkle with coarse sea salt. Secure each one with a toothpick and serve immediately.