

Featured on the Fish Dish podcast!

Salmon with Paprika Dressing

Serves 4



Ingredients

- One large salmon fillet skinned and cut into 2-inch strips
- Salt and pepper to taste
- 1/2 tsp each of paprika, cumin, onion powder, garlic powder
- 2 tbsp olive oil
- 2 tbsp butter

Instructions

- Rinse salmon and pat dry.
- Salt and pepper the dry strips.
- Mix the seasonings together in olive oil and coat the strips with the mix.
- Place butter in a skillet (cast iron recommended) and heat over a medium-hot flame or burner.
- When the butter is sizzling hot, place salmon into the skillet.
- Cook about 3 minutes on each side until salmon is blackened.
- Salmon is done when it feels firm and flakes in the middle.

Note: Can also be cooked over an open flame with pats of butter on top, as pictured.

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