

CHILEAN CRUSTED SALMON

with Avocado Lime Sauce



Make it tonight in 30 minutes

- ☐ SALMON FILLETS
- ☐ OLIVE OIL
- ☐ AVOCADO
- ☐ CUMIN
- ☐ SMOKED PAPRIKA
- ☐ LIMES
- ☐ SOUR CREAM
- ☐ SUGAR
- ☐ CHILI POWDER
- ☐ GARLIC
- ☐ SALT/PEPPER

Pairs perfectly with

Vital

See recipe on back

CHILEAN CRUSTED SALMON

with Avocado Lime Sauce

Ingredients

- 4 SALMON FILLETS (6oz. each, skin on)
- 4 Tbsp OLIVE OIL
- 1 AVOCADO (large)
- 2 tsp CUMIN
- 1 tsp SMOKED PAPRIKA
- 4 LIMES (large)
- 1/2 cup SOUR CREAM
- 1/4 tsp SUGAR
- 1 Tbsp CHILI POWDER
- 1/2 tsp GARLIC (minced)
- To taste SALT/PEPPER

Directions

- 1 Dry salmon with paper towels.
- 2 In a bowl, combine the chili powder, paprika, garlic, olive oil (3 Tbsp) and the juice of 2 limes. Spread on the salmon. Let rest for 15 minutes.
- 3 In another bowl, stir the avocado, cumin, the juice of 2 limes, sour cream and sugar until smooth. Add salt and pepper to taste.
- 4 Heat a large nonstick pan over medium-high heat and wait until hot (2-3 minutes). Brush surface with remaining olive oil and add the salmon skin-side down. Reduce the heat to medium-low and cook until skin is crispy (about 6 minutes).
- 5 Turn the salmon over and cook the flesh side until medium/medium rare (2-3 minutes).
- 6 Remove the salmon from the skin and move to a warmed serving dish. Cover loosely with foil and rest for 5 minutes. Spoon sauce on top of fish and serve.

4 SERVINGS

Prep time: 20 minutes
Cook time: 10 minutes
Total time: 30 minutes

©2016 Felzer Vineyards, Hopland, Mendocino Co., CA.
VIÑA MAIPO is a registered trademark. I vinamaipo.com

*Pairs perfectly
with*

Vital