

# Sweet Chili Salmon Cubes

Recipe By Renee Muller



Cooking and Prep:   
2.5 h

Serves:  4

Contains:   

Preference: Parve

Difficulty: Medium

Occasion: Shabbat

Diet: Pescetarian, Low Carb

Source: ArtScroll

I've been on the lookout for a fantastic appetizer for a while. It needed to be the type that could be prepared in advance, taste amazing at room temperature, and still look gorgeously elegant once plated. I thought I was asking for too much and kinda gave up. It seemed like it was going to be grilled chicken salad. Again. Then I met my new, friendly, and super-talented neighbor, Yocheved. She introduced me to this amazing salmon and it's been love at first bite ever since. See? It always pays to be neighborly.

## Ingredients (11)

### Main ingredients

- 1 and 1/2 pounds salmon, cut into 1-inch cubes
- 1/2 cup sweet chili sauce
- 1/4 teaspoon cumin *(optional)*
- 1/4 teaspoon za'atar *(optional)*

- 1/2 cup **Chef Jeff Panko Crumbs**
  - 1/4 cup everything spice
  - 1/4 cup **Gefen Bread Crumbs**
  - 3 tablespoons black sesame seeds
  - 1 teaspoon Montreal steak seasoning
  - 2 medium zucchini
  - 2 medium yellow squash
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## Start Cooking

### Prepare the Salmon Cubes

1. Place salmon cubes, sweet chili sauce, cumin, and za'atar into a resealable bag. Marinate in the refrigerator for up to two hours.
2. Preheat oven to 400 degrees Fahrenheit. Line a baking sheet with Gefen Easy Baking Parchment Paper.
3. In a shallow dish, combine Panko, everything spice, bread crumbs, black sesame seeds, and Montreal seasoning. Mix to combine.
4. One by one, coat each salmon cube in the Panko mixture. Place on prepared baking sheet.
5. Bake for six minutes. Refrigerate until ready to use.

### Prepare the Squash

1. Using a vegetable peeler, carefully peel the zucchini lengthwise into long strips, making sure to leave some peel at the edges. You will get four to five nice strips on each side. Repeat with yellow squash. (Save remaining zucchini/squash for another use.)
2. Place squash strips into a microwave-safe bowl; microwave for 30 to 60 seconds. This will ensure that the strips are soft enough to fold without cracking, yet not entirely cooked. Refrigerate until ready to use.

### To Assemble

1. Fold one zucchini strip like an accordion, then thread onto a skewer. Next, thread on a salmon

cube and a yellow squash accordion. Keep alternating between the yellow squash and zucchini between each salmon cube.

**Note:**

This is a great Shabbos-day appetizer, as the fish will be flavorful and still moist. Bring the fish to room temperature before serving.

**Acknowledgment**

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