

Baked Salmon with Roasted Pepper Duo

Recipe By *Brynie Greisman*



Cooking and Prep:  50
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Serves:  6

No Allergens

Preference: Parve

Difficulty: Medium

Occasion: Nine Days,
Shabbat, Passover

Diet: Gluten Free, Low Carb,
Pescetarian

Source: Family Table by
Mishpacha Magazine

Salmon is my family's fish of choice, so I am always looking for new creative ways to serve it. I played around with ingredients until I came up with this sensational fish and sauce recipe. When my picky eater came home from school and saw this on the table, at first she made a face. I told her to just try it. When she proceeded to finish the entire sauce with her fish (!!!), I knew I was on to something. Enjoy!

Ingredients (15)

Main ingredients

- 6 salmon fillets
- 1 and 1/2 tablespoons fresh lemon juice
- 1 and 1/2 tablespoons light brown sugar

1 teaspoon **Bartenura Olive Oil**

salt, to taste

pepper, to taste

Roasted Pepper Sauce

1 red pepper, halved and seeded

1 yellow pepper, halved and seeded

1/2 medium onion, diced

1 clove garlic, minced or 1 cube **Gefen Frozen Garlic**

1 and 1/2 teaspoons olive oil

1 teaspoon **Bartenura Balsamic Vinegar**, divided

1 teaspoon **Baron Herzog Chenin Blanc** or other dry or semidry white wine, divided

1 teaspoon light brown sugar, divided

salt, to taste

Start Cooking

Make the Salmon

1. Preheat oven to 375 degrees Fahrenheit (190 degrees Celsius). Place salmon on a baking sheet lined with Gefen Easy Baking Paper.
2. Combine lemon juice, light brown sugar, olive oil, and seasonings in a small bowl. Smear on salmon. Bake for 10–15 minutes, basting occasionally. Turn oven to highest temperature and grill for 10 minutes or until crispy.
3. For roasted pepper sauce, preheat oven to highest temperature. Place pepper halves on a baking sheet sprayed with oil spray or lined with baking paper. Roast in oven for approximately 20–25 minutes or until beginning to blacken. Remove from oven; cool slightly and peel while still warm. Set aside.
- 4.

Meanwhile, sauté onion and garlic in olive oil until lightly golden, about five to six minutes. Divide in half.

5. Place half in food processor with knife attachment. Add one of the peppers and half of the seasoning ingredients. Blend until smooth. Empty bowl, rinse, and repeat with the remaining onion and garlic and the second grilled pepper. You will now have two different-colored pepper sauces. Place each in a small container in the fridge until use.

To Serve

1. Finely dice four different colored peppers and place a generous amount on each of six serving plates. Place salmon in center. Garnish with parsley and/or other herbs. Serve sauces on the side.