

Chili Salmon Salad

Recipe By Raizy Fried



Cooking and Prep:  30
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Serves:  4

Contains: 

Preference: Parve

Difficulty: Easy

Diet: Pescetarian, Gluten Free

Source: Kosher.com

Exclusive

So here's the story. I am super-proud to come from a lineage of great Hungarian Balabustas. While I have a deep appreciation for Paprikash and Hungarian Cooking, I also love experimenting with new & trendy flavors. I like interesting flavors that still comply with my "Heimische Cooking Style". Some examples of modern additions to my pantry would be; Maple Syrup, Balsamic Vinegar & Chilli sauce. Get the picture?

I just love the taste of this salmon along with this light salad! The combination of chilli sauce and mustard is a tasty-no-brainer, to me. This recipe is unique in a familiar sort of way. Wanna know what that means? Try it for yourself, and see.

Goulash vs. Chilli Salmon. What type of recipes do you prefer?

I say both!

Ingredients (18)



Salad

- 4 ounces Arugula (or Romaine)
 - 1 red onion, sliced
 - 3/4 cup shelled pistachios
 - 6 ounces cherry tomatoes, halved
 - 1 orange pepper, cut into strips
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Dressing

- 1/2 teaspoon salt
 - dash of pepper
 - 1/4 cup white distilled vinegar
 - 1/4 cup **Gefen BBQ Sauce** or other barbecue sauce
 - 1/4 cup sugar
 - 1 tablespoon spicy brown mustard
 - 1/2 cup oil
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Salmon

- 1/2 cup black sesame seeds
 - 1/2 cup white sesame seeds
 - 2 teaspoons mustard
 - 8 tablespoons sweet chilli sauce (Thai style)
 - 4 slices salmon, skinned and cubed
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Sommelier Suggests

- Baron Herzog Chenin Viognier**
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Start Cooking

Prepare the Salad

1. Preheat the oven to 350 degrees Fahrenheit. Line a cookie sheet with Gefen Easy Baking Parchment Paper.
2. In a medium-sized bowl, combine the chilli sauce and mustard. Add in the salmon cubes and toss well, so the salmon cubes are coated on all sides.
3. In another bowl or large flat plate, combine the two types of sesame seeds, then dip each salmon cube into the mixture. Place the coated cubes on the lined cookie sheet and bake for 15–20 minutes.
4. Combine all dressing ingredients and mix well.
5. Combine the salad ingredients (except pistachios) in a large bowl and toss with a bit of the dressing.
6. To serve: Place some salad on a plate and top with the salmon cubes. Don't forget to top with the pistachios; they add such a tasty texture!