

# Smoky Spiced Salmon

Recipe By *Faigy Grossman*



Cooking and Prep:  35  
m

Serves:  4

No Allergens

**Preference:** Parve

**Difficulty:** Easy

**Occasion:** Shabbat, Shavuot

**Diet:** Gluten Free, Low Carb,  
Pescetarian, Paleo

**Source:** Family Table by  
Mishpacha Magazine

Although not your typical Yom Tov fish, this recipe sure makes it onto the charts! Chock-full of spicy and smoky flavoring, try it over a bed of lettuce or pasta salad as a beautiful appetizer for your next seudah.

## Ingredients (11)

### Main ingredients

- 1 teaspoon smoked paprika
- 1 and 1/2 teaspoons brown sugar
- 1/2 teaspoon chili powder
- 1/2 teaspoon ground cumin

- scant 1/2 teaspoon salt
  - 1/4 teaspoon black pepper
  - 1/2 teaspoon **Gefen Cocoa Powder**
  - juice of 1 lime
  - 4 large salmon fillets, skinned
  - 1 small red onion, finely diced
  - Glicks Olive Oil Cooking Spray**
- 

## Start Cooking

### Salmon

1. Combine spices in a small bowl. Squeeze lime juice over salmon, then rub in the spices to completely coat; place into broiling pan and sprinkle with chopped onion. Set aside about 10 minutes.
2. Preheat oven to broil setting. Broil salmon, uncovered, for 15–18 minutes, or until fish flakes easily with a fork.