

Salmon with Warm Pineapple Salsa

Recipe By *Estee Kafra*



Cooking and Prep:  1
h 15 m

Serves:  4

Contains:  

Preference: Parve

Difficulty: Easy

Occasion: Shabbat

Diet: Low Carb, Pescetarian

Source: KosherScoop.com

My plans for a fresh pineapple salsa for my Friday night meal got a makeover last week. I decided to add a bit of pizzazz, and sauté it in a pan with some ginger. On a whim, I added some of the amazing new raspberry flavored vinaigrette from my food friends at Bakto Flavors. It was awesome. It added sweet and savoury at the same time.

Ingredients (8)

Salmon

4 salmon fillets

1 cup [Haddar Teriyaki Sauce](#) (I like the garlic-and-honey flavored one, but any will work)

Warm Pineapple Salsa

2 teaspoons oil

2 cubes [Dorot Gardens Frozen Ginger](#)

- 1 and 1/2 cups cubed small pineapple (try your best for a fine dice)
 - 1 tablespoon raspberry balsamic vinegar
 - 1 tablespoon mint leaves
 - pomegranate seeds, for sprinkling
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Start Cooking

Prepare the Salmon

1. Marinate the salmon in the teriyaki sauce for a half hour, or refrigerate overnight.
2. Preheat oven to 380 degrees Fahrenheit.
3. Place salmon in a baking dish and bake for 12 minutes.

Prepare the Warm Pineapple Salsa

1. Heat a pan with the oil over medium heat. Sauté the ginger just until fragrant, not brown.
2. Add the pineapple and sauté for about five minutes.
3. Add the balsamic vinegar and stir in. Immediately turn off the heat. Let cool for five minutes.
4. Add the mint and sprinkle in some pomegranate seeds for color.
5. Serve warm or room temperature over the fish.