

Salmon Skewers with Pineapple Salsa

Recipe By *Estee Kafra*



Cooking and Prep: 
1.5 h

Serves:  12

Contains:   

Preference: Parve

Difficulty: Medium

Occasion: Shabbat, Purim,
Sukkot

Diet: Low Carb, Pescetarian

Source: Family Table by
Mishpacha Magazine

Refreshing, crunchy, and light, this salsa can double as a salad to be served alongside a main course. The salsa can be made up to 12 hours in advance. I like to cover the salmon with sesame seeds for a pretty effect, but you can bake them after they are marinated without the sesame seeds as well.

Ingredients (10)

Salmon

- 24 thinly cut pieces of salmon
- 1 cup **Haddar Teriyaki Sauce**
- sesame seeds, white and black, for coating

Salsa

- 1 cup daikon, diced
 - 1 cup English cucumber, upeeled and diced
 - 1 cup Gefen Pineapple, diced
 - 1/2 cup celery ribs, diced
 - 3 tablespoons flat-leaf Italian parsley, chopped
 - 1 teaspoon fresh lemon juice
 - 1 teaspoon oil
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Start Cooking

Prepare Skewers

1. Preheat oven to 375 degrees Fahrenheit (190 degrees Celsius).
2. Let the salmon marinate in the teriyaki sauce for one hour (or up to four hours).
3. Mix some black and white sesame seeds and put on a plate.
4. Dredge each piece of salmon in the sesame seeds for a thin coating.
5. Weave the salmon through the skewers and lay flat on a Gefen Easy Baking Paper—lined baking sheet.
6. Bake for six minutes and remove from oven.
7. Let cool to room temperature.
8. Meanwhile, mix all salsa ingredients together and toss well.
9. Serve with salmon.

Variation:

White radish can be used instead of daikon.

Credits

Photography: Daniel Lailah

Styling: Amit Farber