

SPICY MOROCON SALMON

- 3 Peppers (red bell) (seeded)(coarsely chopped)
- 3 Peppers (Jalapeño) (seeded) (chopped)
- 8 cloves Garlic
- 2 C Cilantro (fresh) (chopped) (divided)
- 1/4 C Kalamata olives **OR** black olives (chopped)
- 2 Tomatoes (chopped)
- Kosher salt (to taste)
- 1/4 C Olive oil
- 1/2 C Lemon juice (fresh)
- 8 Salmon fillets (5 oz each) (fillets) (boneless) (skinless)



- 1 Pre-heat oven to 400 F
- 2 Combine bell peppers, jalapeños & garlic in a food processor & pulse until chunky
- 3 Add 1 C of the cilantro & pulse to incorporate & then season with salt & set aside
- 4 Heat oil & lemon juice in a large skillet over medium heat
- 5 Add remaining 1 C cilantro, olives & tomatoes & cook 30 seconds
- 6 Add reserved pepper puree & cook (2 minutes) & remove from heat
- 7 Place salmon in a 9 x13 oven-safe pan
- 8 Pour prepared sauce over salmon & bake for 18 – 22 minutes

NOTE

Makes 8 servings

