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)

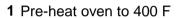
2 Tomatoes (chopped)

Kosher salt (to taste)

1/4 C Olive oil

1/2 C Lemon juice (fresh)

8 Salmon filllets (5 oz each) (fillets) (boneless) (skinless)



- 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







