



KING SALMON

With CUCUMBERS and BALSAMIC VINEGAR

SERVES: 4

4 KING SALMON FILLETS, Skin on, 8oz each
¼ Cup + 3 tablespoons La Mozza – Extra Virgin Olive Oil
1 Cucumber, halved/seeded/cut in ¼ half moons
1 Shallot (thinly sliced)
¼ Cup Red Wine Vinegar
2 Teaspoons Sugar
2 Scallions, white parts/thinly sliced
1 Teaspoon Mustard Seed
1 Teaspoon Peppercorns (Pink)
2 Tablespoons Balsamic Vinegar (aged)

1. Preheat oven to 475F.

Season Salmon with salt & pepper, brush with Olive Oil.

Roast in oven until medium rare, 8-10 minutes. 2.

Meanwhile, place Cucumber in bowl add Shallots, 3 tbspoons of Olive Oil and remaining ingredients except Balsamic Vinegar.

Once the Salmon is cooked, Divide cucumbers evenly

among four plates, place skin side up, drizzle with BALASAMIC and serve.