

A Sutherland Belle

Orange Salmon with an Asian Edamame & Cucumber Salad

INGREDIENTS

For the Salmon

- 1½-2 pound whole salmon filet
- olive oil
- salt and pepper
- assorted oranges

For the Salad

- ½ cup chopped scallion leaves
- ½ cup cilantro leaves
- 2 cups cooked edamame
- 2 cups Persian cucumber, sliced
- 1 jalapeno, seeded and diced (optional, but highly recommend)

For the Ginger Vinaigrette

- 3 clove garlic
- 2 inches of ginger peeled and diced
- ¼ cup rice wine vinegar
- 3 teaspoons soy sauce
- 1 teaspoon sesame oil
- 3 tablespoon vegetable oil
- kosher salt

INSTRUCTIONS

For the Salmon

1. Heat the oven to 425°F with a rack placed in the middle. Line a roasting pan or baking sheet with parchment paper. Pat the salmon dry with a paper towel.
2. Drizzle some oil over the top of the salmon — just enough to coat the salmon — and rub it over the salmon with your fingers or a pastry brush. Sprinkle the salmon generously with salt and pepper and top with orange slices.
3. Place the salmon in the roasting pan, skin-side down. Transfer to the oven.
4. Roasting time depends on the thickness of your salmon, as determined by the thickest part of the salmon fillet. For every half-inch of salmon, roast for 4 to 6 minutes — 4

minutes will give you salmon that is still a touch rare, and 6 minutes will thoroughly cook it.

For the Salad

1. In a blender combine the vinaigrette ingredients and puree on high until smooth. Season to taste with kosher salt.
2. In a large bowl, combine scallions, cilantro, edamame, cucumber, and jalapeno.
3. Drizzle with vinaigrette and toss well.
4. Top with additional cilantro. Generously cover salmon with salsa. Serve immediately.