

Herb Crusted Crispy Skin Salmon

By Sena Wheeler for Sena Sea



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Ingredients

- Four 8oz portions of Sena Sea Copper River Coho Salmon
- 4Tbs fresh or dried herbs, chopped fine
- 2 garlic cloves (minced)
- 2 tsp sea salt (course grind)
- 1 tsp pepper (course grind)
- 1 tsp fresh lemon juice
- 1 tsp olive oil
- 1 bunch green onions
- 1 bunch turnips

Instructions

- Defrost salmon portions by placing them in a bowl of cold water for 30–45 mins. Open the package, rinse salmon, and pat dry.
- Combine finely chopped herbs, garlic, sea salt, pepper, lemon juice and olive oil. Stir until mixture is a thick paste.
- Place salmon on a lined backing sheet, skin side up. Coat each portion with 1/2 Tbsp of herb mixture. Flip and coat the flesh side with remaining herb mixture.
- Slice green onions and turnips, coat with olive oil, salt and lemon. Place on the baking sheet around the salmon.
- Broil on med-high for 3–5 minutes. Flip salmon so the skin side is up and turn veggies. Broil on med-high for 3–5 minutes, watching for skin to bubble and get crispy.
- Serve hot with skin side up to preserve crispy skin.

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