

DEBI SHAWCROSS

CUMIN CRUSTED SALMON SALAD WITH WASABI VINAIGRETTE

Salmon

- 1 teaspoon ground cumin
- 1 teaspoon chili powder
- 1 teaspoon curry powder
- 1 teaspoon mustard powder
- 1 teaspoon salt
- 1 teaspoon sugar
- 4 6-7 ounce salmon fillets
- 1 ½ tablespoons canola oil

Mix dry seasonings together in a small bowl. Rub equal amounts of spice mixture on to each side of the salmon fillets. Transfer the salmon to a plate, cover with plastic wrap and refrigerate at least 3 hours. Meanwhile, prepare dressing and salad.

Dressing:

- ¾ cup sesame oil
- ½ cup rice vinegar
- 2 cloves garlic, minced
- 2 tablespoons wasabi paste
- ½ cup chopped cilantro
- 3 green onions, minced
- ¾ teaspoon kosher salt

Whisk all ingredients together in a medium bowl. Reserve at room temperature until ready to use.

Salad:

- 3 cups red leaf lettuce, thinly sliced
- 3 cups Chinese(Napa) cabbage, thinly sliced
- 1 red bell pepper, roasted, seeded, peeled, and thinly sliced
- 1 large carrot, peeled and cut into matchsticks
- 1 English cucumber, peeled and cut into 3-inch-long thin ribbons
- 2 tablespoons black sesame seeds, toasted
- fried rice noodles as garnish

Assemble all salad ingredients in large salad bowl. Toss with enough dressing to coat well. Divide salad among plates.

Heat heavy large skillet over medium high heat. Add oil and heat until oil swirls (but not to smoking stage). Add salmon fillets and cook 3 minutes. Turn salmon over and Cook 3 minutes on the other side. Transfer salmon to plate, cooling slightly. Slice into ½-inch-thick slices. Top each salad with sliced salmon and garnish with a sprinkle of fried rice noodles.

4 servings.

