

Dry Rubbed Salmon with Tomatillo-Avacado Slaw

Ingredients

1 teaspoon ground cumin

1 teaspoon chili powder

1 teaspoon brown sugar

1/4 teaspoon finely ground coffee

Salt and freshly ground pepper

Two 8-ounce skinless, center-cut salmon fillets

Extra-virgin olive oil, for brushing

2 tomatillos, husked and quartered

2 tablespoons chopped cilantro

1 small jalapeño, seeded and quartered

1 garlic clove

6 tablespoons sour cream

4 cups finely shredded red and green cabbages (12 ounces)

1 ripe avocado—halved, peeled and pitted

8 corn tortillas

Hot sauce and lime wedges, for serving

How to make it

Step 1

In a small bowl, stir the cumin with the chili powder, brown sugar and coffee. Season generously with salt and pepper. Brush the salmon fillets with olive oil and dredge them in the spice mixture.

Step 2

Meanwhile, in a food processor or blender, puree the tomatillos with the cilantro, jalapeño and garlic until smooth. Add the sour cream and process until smooth, then add the avocado and pulse until creamy. Transfer the dressing to a large bowl and season with salt and pepper. Add the cabbage and toss to coat.

Step 3

Preheat the oven to 300°. Preheat a grill pan. Lightly brush each tortilla with olive oil. Stack the tortillas and wrap them in foil. Bake for 10 minutes. Meanwhile, brush the grill pan with olive oil and grill the salmon fillets over high heat, turning once, until nearly cooked through, 8 to 9 minutes. Transfer the salmon to a plate and flake with a fork.

Step 4

Fill the tortillas with the salmon. Top with the cabbage slaw and serve right away with the hot sauce and lime wedges.

Suggested Wine Pairing:

2016 Swanson Vineyards Zinfandel, Salon Select, Napa Valley, 750ml

Retail: \$55

Bright fruit aromas lift from the glass revealing dark fruits, cherry and a touch of vanilla. The tannins are well intergrated with the fruit, showing a touch of oak along with spice and dried herbs. More nuanced flavors of dried dates, leather and wet earth come to the forefront as the wine opens up. Great lengh on the palate which finishes well.