

MORTON & BASSETT SPICES®

Cajun Salmon with Mango Peach Salsa



- 1 whole fillet of salmon, cut into 4 serving sizes
- ½ cup vegetable oil
- 2 teaspoons Morton & Bassett Cajun Spice Blend
- 1 teaspoon Morton & Bassett Fine Ground Black Pepper
- 2 peaches, diced
- 1 mango, diced
- 1 small red onion, diced
- 1 red bell pepper, diced
- 1 jalapeno, diced
- 1 cup cilantro, roughly chopped
- Salt to taste

Season salmon portions with salt and pepper. Mix together cajun spice and vegetable oil and coat salmon well in marinade. Let sit in refrigerator for at least 30 minutes. In a large bowl, mix together diced peaches, mango, bell pepper, red onion, jalapeno, cilantro, and salt & pepper. Set aside. Place salmon skin side down on a hot saute pan over medium high heat. Let the skin crisp up and the flesh turn pink and opaque, about 2-3 minutes. Flip the salmon over and cook an additional 3-4 minutes, depending on thickness. Cook all the way through and serve with a heaping scoop of salsa. Garnish with a squeeze of lime.



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