

THE P•K•P WAY

Spicy Salmon with Roasted Tomatoes & Pixie Salsa

Yields 2 salmon filets



Ingredients

- 1 cup grape tomatoes
- 2 tablespoons olive oil, separated
- 1 Ojai Pixie, peeled and chopped into ½ -inch pieces
- 1 shallot, diced
- 1 tablespoon fresh mint leaves, minced
- 1 ½ teaspoons fresh Ojai Pixie juice
- 1 teaspoon chili powder
- ⅛ teaspoon cayenne pepper
- 2 Salmon filets, ½ - ¾ pound each

Directions

1. Preheat oven to 400°F and line a rimmed baking sheet with foil.
2. Place the tomatoes on the lined baking sheet and drizzle with 1 tablespoon of olive oil. Toss to coat. Roast for 12-13 minutes, until the skin begins to burst, turning the tomatoes half way into roasting*.
3. Transfer the tomatoes to a small bowl and stir with the chopped pixie, shallot, mint, and pixie juice. Set aside.
4. In a small bowl whisk together the remaining 1 tablespoon of olive oil, chili powder, and cayenne.
5. Place the salmon filets, skin side down, onto the now empty lined baking sheet. Brush on a light coat of the chile oil onto each filet. Roast in the oven for 6-9 minutes, until the salmon is opaque, light pink, and flaky. Let rest for 1-2 minutes.
6. Spoon the tomato and pixie salsa over the salmon. Serve warm.

Notes

- * Maintain the oven at 400°F after removing the tomatoes.