



www.miamonline.com



Seared Salmon with Merquen Crust, Quinoa Salad

1 1/2 pounds sushi-grade salmon fillet, cut into 61-inch-thick portions
2 - 3 TBSPs olive oil

Crust

1 TBSP dried coriander seed
1 TBSP coarse-grain sea salt
1 TBSP **Etnia Merquen Smoked Chili**

Quinoa Salad

1 cup of white Quinoa
1/2 Cup of finely chopped celery
1 red onion finely chopped (about 3/4 cup)
2 tsp finely diced red bell pepper
2 medium tomatoes, diced
2 TBSP finely diced banana chili peppers
1 TBSP of mint fine julienne
1 tsp of lemon zest
2 TBSP of **Etnia Olive Oil with Merquen**
3 TBSP of fresh squeeze lemon juice
Salt and pepper, to taste

Directions

Grind the coriander seed. Put the cooked quinoa in a bowl and mix with the chopped celery, chopped red onion, diced red bell pepper, tomatoes, diced banana chili peppers, chopped cilantro leaves, mint julienne and lemon zest.

Mix **Etnia Merquen Olive Oil**, lemon juice, salt and pepper and add to the quinoa mixture. Reserve.

Heat olive oil in a large nonstick skillet over medium-high heat.
Cook salmon, about 3 minutes.

Turn fish and continue cooking until crisp on both sides, another 3 to 5 minutes, or until almost cooked through.

Mix **Etnia Merquen Smoked Chili**, with sea salt and grinded coriander.

Dip one flat side of each salmon piece in the coriander mixture to coat well.

Serve the salmon over the quinoa salad.

Serve immediately.

Recipe courtesy of M5 Corporation.