



Grilled Paprika Salmon with Fingerling Potatoes,

Chorizo Sauce, and Fennel Citrus Salad

SERVES 6

PREP TIME 10 Min

COOK TIME 15 Min

Ingredients

- 24 medium fingerling potatoes, about 1 pound
- 2 tablespoons canola oil, plus more as needed for frying
- 1 cup chopped shallots
- 2 tablespoons minced garlic
- 1 cup sliced Spanish chorizo
- 1/2 cup white wine
- 1/2 cup lower sodium chicken broth
- 1/2 cup heavy whipping cream
- 1/2 tablespoon unsalted butter
- 2 tablespoons plus 1 teaspoon kosher salt, plus more to taste
- 6 (6-ounce) fillets king salmon
- 1 tablespoon ground paprika
- 1 large bulb fennel, thinly sliced
- 2 large oranges, cut into segments

Directions

Preheat a grill to medium high heat. Preheat oven to 200°F. Place potatoes in a large pot and add enough cold water to cover. Bring to a boil, reduce to a simmer, and cook until potatoes are tender, about 20 minutes. Strain and let rest until cool enough to handle. Slice potatoes 1/4-inch thick and set aside. In a medium pot over medium heat add oil to a depth of 4-inches. Heat until a deep fry or candy thermometer registers 350°F. Add potatoes, in batches if necessary, and fry until crisp and brown, about 3 minutes. Remove to a paper towel lined baking sheet, add salt to taste, and place in oven to keep warm.

Heat 2 tablespoons canola oil in a medium sauce pot over medium-low heat. Add shallots and garlic and cook 4 minutes or until fragrant and lightly translucent. Add chorizo and cook for 4 minutes. Add wine; bring to a boil, reduce to a simmer, and continue to cook until 1 tablespoon remains, about 2 minutes. Add chicken broth and simmer 5 minutes or until sauce is reduced to 1/4 cup. Stir in cream and let simmer for 3 minutes; remove from heat. Stir in butter and 1 teaspoon salt; add additional salt to taste.

Sprinkle salmon with paprika and remaining 2 tablespoons salt. Spray grill with non-stick cooking spray. Add salmon fillets and cook for 3 minutes per side or until desired degree of doneness. Evenly divide potatoes among 6 plates. Top with sliced chorizo and sauce. Place salmon on top of potatoes; top with sliced fennel and orange segments.