



Alaskan King Salmon with Orzo Pasta and

Puttanesca Sauce

SERVES 5

PREP TIME 10 min

COOK TIME 20 min

Ingredients

5 (8-ounce) Alaskan king salmon fillets, skin and bones removed
Kosher salt and freshly ground black pepper, as needed, to taste
2 tablespoons extra-virgin olive oil
Orzo Pasta, recipe follows
Putanesca Sauce, recipe follows

Putanesca Sauce

Makes about 10 cups
1/4 cup extra-virgin olive oil
1 yellow onion, chopped small
4 cloves garlic, chopped fine
10 anchovy fillets
1 tablespoon drained capers
1 teaspoon red pepper flakes
5 ounces (about 1/3 cup) white wine
8 ounces (about 1 cup) sliced black olives
3 pounds chopped canned Roma tomatoes
Kosher salt and freshly ground black pepper, as needed, to taste

Directions

Preheat oven to 400 degrees Fahrenheit. Season salmon generously with salt and pepper. Heat oil in a large non-stick pan over medium heat until it shimmers. Add salmon fillets in batches if necessary, and cook until brown, about 3 minutes each side. Remove to an oven safe dish and bake until opaque throughout about 6 minutes. Serve with Orzo Pasta and Putanesca Sauce (recipes follows).

Orzo Pasta

Bring 8 cups water, 1 tablespoon salt, and 1 tablespoon olive oil to a boil. Add 2 pounds orzo pasta and boil 8 to 10 minutes or until tender. Drain into a colander, remove to a large bowl and toss with 2 more tablespoons olive oil. Makes about 8 cups.

Putanesca Sauce

In a large pot heat olive oil over medium-high heat. Add onion and garlic, cook until translucent, about 4 minutes. Add anchovies, capers, and chili flakes, cook until brown, about 2 minutes. Stir in white wine, olives and tomatoes, cook 20 minutes, stirring occasionally. Season with salt and pepper to taste.