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Salmon and Citrus Salad with Poppy Seed Dressing

Serves 4-6

Ingredients

1 pound skin-on salmon fillet

Kosher salt

Pepper

1/2 cup buttermilk

2 tablespoon extra-virgin olive oil

1 1/2 teaspoon poppy seeds

2 medium navel oranges, peeled and sliced

1 medium grapefruit, peeled and sections cut into thirds

1 avocado, sliced into wedges

Snipped chives, for garnish

Directions:

Preheat the oven to 375°. Lay the salmon skin side down on a rimmed baking sheet and season with salt and pepper. Bake for about 20 minutes, until just cooked through. Let cool, then flake into large chunks; discard the skin.

Meanwhile, in a small bowl, whisk the buttermilk with the olive oil and poppy seeds. Season the dressing with salt and pepper.

Arrange the salmon, oranges, grapefruit and avocado on a platter or plates. Drizzle some of the dressing on top. Garnish with snipped chives and serve, passing additional dressing at the table.