

Ferraro's Cucina

Pineapple Salsa on Maple Glazed Salmon

Ingredients

FOR THE SALMON

- 1 teaspoon paprika
- 1 teaspoon ancho chili powder
- 1/4 teaspoon ground cumin
- 1/4 teaspoon sugar
- 1 teaspoon kosher salt
- 4 (6 ounce) salmon fillets
- 2 tablespoons maple syrup

FOR THE PINEAPPLE SALSA

- 2 cups diced fresh pineapple
- 2 tablespoons chopped fresh cilantro
- 2 tablespoons fresh lime juice, from one lime
- 1 tablespoon maple syrup

Preparation

- Set an oven rack about 6 inches from the top of the oven and preheat the broiler. Line a baking sheet with aluminum foil and spray with non-stick cooking spray.
- Make the pineapple salsa by combining all of the ingredients in a small bowl. Set aside.
- Mix the paprika, ancho chili powder, cumin, sugar and kosher salt together in a small bowl.
- Place the fillets on the prepared baking sheet and sprinkle evenly with the spice mixture. Broil for 5-6 minutes, or until almost done. Remove the pan from the oven and brush the fillets evenly with the maple syrup. Broil for one minute more. Transfer the fish to plates and top with pineapple salsa.

