

# CRISPY SKINNED SEARED SALMON ON CUCUMBER NOODLE AND HERB SALAD WITH NUOC CHAM

*Yield: 8 Portions*

Ingredients	Amounts
<i>Ginger Lime Nuoc Cham</i>	
Garlic chopped	1 tsp.
Thai bird chiles or 1 serrano, chopped	3 ea.
Sugar	6 Tbsp.
Ginger, minced	4 Tbsp.
Fish sauce	½ cup
Lime juice	6 Tbsp.
Water	6 Tbsp.
 <i>Vietnamese herb salad</i>	
Cucumber	1 lb.
Carrots	4 oz.
Cilantro leaves, divided	3 Tbsp.
Mint leaves, cut in half, divided	3 Tbsp.
Thai basil, cut in half, divided	3 Tbsp.
Green onions, julienne, divided	2 Tbsp.
 Salmon, skin on, boneless, 4 oz portions	 8 ea.
 Crispy Shallots (recipe follows)	 as needed
Salmon roe (optional)	as needed

## Method

1. *Ginger Lime Nuoc Cham:* Place the garlic, chiles, ginger, and sugar in a mortar and pound into a paste. Add the fish sauce, lime juice and water. Let sit for 15 minutes before serving.
2. *For the Vietnamese salad:* Using the full length of the cucumber and carrot, use a vegetable peeler to make long fine strips. Combine with the herbs and green onions, saving a few extra leaves for the garnish.
3. *For the Salmon:* Make sure the skin side of the Aqua Bounty salmon is completely dry, patting with paper towels. Season the fish with salt and pepper.
4. Heat a sauté pan over medium heat. Add oil, heat to a simmer, then add the salmon skin side down. Let cook for a few minutes over medium heat to crisp the skin. Once the skin is crisp, turn the salmon and cook for 1 minute on the other side, or until the fish is barely cooked to desired doneness.
5. *To Serve:* Place a portion of the cucumber mixture in the center of a bowl. Drizzle with a spoonful of the Ginger Lime Nuoc Cham. Place a portion of the salmon on top of the cucumbers and garnish with fried shallots, the remaining herbs, and the salmon roe.

# CRISPY SHALLOTS

*Yield: 1 Cup*

## Ingredients

## Amounts

Shallots, cut crosswise into ¼" slices	1 ½ cups
Canola oil	as needed

## Method

1. Spread the shallot slices on a baking tray lined with paper towels. Set aside uncovered for 30 minutes to dry them out. Turn over the shallots to air dry the other side.
2. Meanwhile, heat oil in a pan over medium heat to about 300°F. Add shallots (do not crowd) and using chopsticks, stir gently to loosen the shallot rings.
3. Cook undisturbed until golden then remove from the oil and drain on paper towels. (The shallots will continue to cook and darken.)