

RECIPE CARD

BY CHEF *JIMMY OLIVER*

COFFEE & BROWN SUGAR RUBBED SALMON

INGREDIENTS

- 2 Tbsp brown sugar, packed
- 1 Tbsp finely ground coffee (fresh)
- ½ tsp smoked paprika
- 1 tsp garlic powder
- 1 tsp salt
- ½ tsp black pepper
- ½ tsp cumin
- ½ tsp chili powder
- ¼ cup olive oil
- 4 (5 oz) salmon portions

PROCEDURES

1. Combine all seasonings in a bowl.
2. Lightly coat the salmon portions with the oil of your choice.
3. Generously rub the seasoning mixture on all sides of the salmon.
4. Sear the seasoned salmon on both sides over medium heat for about 7–10 minutes, or until cooked to your desired doneness.

CILANTRO LIME DRIZZLE

INGREDIENTS

- 2 Tbsp olive oil
- ½ avocado, peeled and pitted
- ¼ cup water
- ½ cup chopped green onion
- ¾ cup cilantro leaves
- 2 cloves garlic, diced
- Juice of 1 lime
- ½ tsp salt
- ½ cup sour cream or Greek yogurt

PROCEDURES

Add all ingredients to a high-speed blender or food processor. Pulse until the mixture is mostly smooth, stopping occasionally to scrape down the sides. You want the sauce to remain slightly chunky, with small, visible bits of cilantro for texture. Taste and adjust seasoning as needed before serving.