



Green Touch Salsa Salmon

NIBBLEDISH CONTRIBUTOR

Ingredients

Salmon and marinade:

- 2 big salmon steaks (skin on)
- 1 tbsp balsamic vinegar
- 1 tbsp+ soy or teriyaki sauce
- coriander seeds (ground)
- freshly ground pepper
- juice of 1/4 lemon
- 1 tsp wholegrain mustard

Salsa:

- 2 medium tomatoes
- cucumber piece 10 cm long (skin on)
- 1/2 onion
- parsley leaves
- coriander seeds (ground)
- juice of 1/4 lemon or less
- 1 tbsp soy or teriyaki sauce
- 1 tbsp balsamic vinegar
- EVOO

Green touch:

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- plain yogurt
 - 1/2 avocado
 - parsley leaves
 - juice of 1/4 lemon or less
 - freshly ground white pepper

Instructions

I guess I am a salmon fan. Recently a salsa fan too.

Here is my another take on this fine yet simple dish, this time with fresh Green Touch. My initial recipe is [HERE](http://www.nibbledish.com/people/Qarpon/recipes/salmon-steak-on-tomatoe-salsa) <http://www.nibbledish.com/people/Qarpon/recipes/salmon-steak-on-tomatoe-salsa>. Please note that this time I've added mustard to the marinade instead of sugar and salsa has cucumber but not bell pepper and garlic. I wanted a slightly milder combination. All other ingredients remain the same.

First marinate the fish. Meanwhile chop all vegetables finely and put into flat-bottom bowl. I suggest doing it in this order: onions, tomatoes, cucumber, spices. Skip lemon juice, it will go just before serving. Salt to taste.

While salmon is happily cooking on a frying pan prepare the Green Touch. Chop avocado and put it into small bowl, then add yogurt and whisk with fork until smooth. Add ground white pepper and finely chopped parsley, salt and lemon juice to taste.

Flip salmon after some crust forms. Pour the remaining marinade and raise the heat - it will evaporate excess liquid and give nice burn to fish.

Lay salsa on plate, then place hot salmon and form a tongue-shaped Green Touch. Enjoy with white wine!