

EAT THIS! DRINK THAT!

with **OLD WORLD WINES**

SEARED SALMON WITH AVOCADO SALSA VERDE

INGREDIENTS

- 15 oz prepared salsa verde
- ¼ cup freshly chopped cilantro
- 2 tbsp chopped red onion
- 2 avocados, diced
- 4 salmon pieces (about 2 lb.)
- Kosher salt to taste
- Freshly ground black pepper to taste
- 1 tbsp extra-virgin olive oil
- 2 limes, cut in half

Prep Time

10 minutes

Cook Time

20 minutes

Serves

4 people

Wine Pairing

Gazela; Vinho Verde 1.5L

DIRECTIONS

In a small mixing bowl combine salsa verde, cilantro, red onion, and avocados. Mix together and set aside.

Preheat a large cast-iron skillet over medium-high heat. Meanwhile, pat salmon dry and season with salt and pepper. Add oil to skillet; when oil is hot but not smoking add salmon skin-side down.

Cook salmon 4 to 5 minutes per side. Repeat steps for remaining salmon.

Serve salmon with a large spoonful of avocado salsa verde and a squeeze of lime.



**READY
IN 30
MINUTES**