



## Red Pepper Sauce with Grilled Salmon and Zucchini

Barbi provided this recipe at our Peppers workshop at Missouri Botanical Garden on May 14, 2016.

½ c sliced almonds, toasted (see Tip)	½ t freshly ground pepper, divided
¼ c chopped jarred roasted red peppers	1¼ lb wild-caught salmon fillet, skinned and cut crosswise into 4 portions
¼ c halved grape tomatoes or cherry tomatoes	2 medium zucchini or summer squash (or 1 of each), halved lengthwise
1 small clove garlic	canola or olive oil cooking spray
1 T extra-virgin olive oil	1 T chopped fresh parsley, for garnish
1 T sherry vinegar or red-wine vinegar	
1 t paprika, preferably smoked	
¾ t salt, divided	

Preheat grill to medium.

Process almonds, peppers, tomatoes, garlic, oil, vinegar, paprika, ¼ t salt and ¼ t pepper in a food processor or blender until smooth; set aside.

Coat salmon and zucchini on both sides with cooking spray, then sprinkle with the remaining ½ t salt and ¼ t pepper.

Grill, turning once, until the salmon is just cooked through and the squash is soft and browned, about 3 minutes per side.

Transfer the squash to a clean cutting board.

When cool enough to handle, slice into ½ inch pieces.

Toss in a bowl with half of the reserved sauce.

Divide the squash among 4 plates along with a piece of salmon topped with some of the remaining sauce.

Garnish with parsley, if desired.

### Tips

To toast chopped or sliced nuts, stir constantly in a small dry skillet over medium low heat until fragrant and lightly browned, 2 to 4 minutes.

To skin a salmon fillet, place on a clean cutting board, skin side down. Starting at the tail end, slip the blade of a long, sharp knife between the fish flesh and the skin, holding the skin down firmly with your other hand. Gently push the blade along at a 30° angle, separating the fillet from the skin without cutting through either.