

Smoked Sockeye Salmon with Winter Vegetables

Recipe By SMOKIN' JOE LASHER

SERVES: 6



INGREDIENTS:

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| <input type="checkbox"/> 12 brussels sprouts, <i>halved</i> | <input type="checkbox"/> 6 tbsp. olive oil, <i>divided</i> |
| <input type="checkbox"/> 6 rainbow carrots, <i>peeled</i> | <input type="checkbox"/> 2 tbsp. kosher salt |
| <input type="checkbox"/> 16 oz. small multicolored potatoes | <input type="checkbox"/> 2 tbsp. ground black pepper |
| <input type="checkbox"/> 1 turnip, <i>peeled and cubed</i> | <input type="checkbox"/> 4 6-8 oz. wild caught sockeye salmon filets |
| <input type="checkbox"/> 1 Japanese eggplant, <i>cut into 2" pieces</i> | <input type="checkbox"/> 12 thin lemon slices |
| <input type="checkbox"/> 3 hot peppers, <i>sliced in half lengthwise</i> | <input type="checkbox"/> 1 tbsp. fresh dill, <i>chopped</i> |

DIRECTIONS:

- ☐ 1. Preheat the smoker (or oven) to 425°F.
- ☐ 2. Toss all vegetables in 3 tbsp. of olive oil to lightly coat them and season with salt and pepper. Lay out on a sheet pan and place on the smoker (or in the oven). Let cook for 15 minutes (maybe a little longer if your veggies are larger).
- ☐ 3. Lightly coat salmon with olive oil, season with salt and pepper, and top with thin lemon slices.
- ☐ 4. Remove sheet pan with vegetables and stir. Nestle salmon within the vegetables and return to the smoker (or oven); cook for another 20-25 minutes, until salmon is cooked through and the vegetables are tender.
- ☐ 5. Plate and serve with a sprinkling of fresh dill!

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