

DEBORAH ADAMS'S

## *Jerk Salmon with Caribbean Slaw*

SERVES: 6



### CARIBBEAN SLAW:

- 2 cups cabbage slaw mix
- ½ cup cubed mangos
- ½ cup cubed pineapple
- ½ cup bell peppers, any colors, cleaned and chopped
- 2 tbsp poblano pepper, cleaned and chopped
- 2 green onions, trimmed and sliced
- 2 tsp lime juice
- 2 tsp honey
- ½ tsp salt and pepper

### SALMON:

- 2 tbsp jerk seasoning
- 2 (6-8 oz) salmon fillets
- 4 tbsp olive oil, divided in half

1. Heat 2 tbsp olive oil in a non-stick skillet on medium heat.
2. Season salmon fillets with jerk seasoning. Cook for 5-7 minutes on each side.
3. Combine cabbage slaw mix with mango, pineapple, peppers, and green onions.
4. Toss the slaw mixture with lime juice, 2 tbsp olive oil, honey, salt and pepper.

### Chef's Note:

1. If you prefer, you can use a hotter or milder pepper for the cabbage slaw. The slaw can be made a day ahead—it keeps well for 2-3 days refrigerated.