

# Salmon in Smoky Tomato Broth

from “Chef” Howard

## Ingredients:

- 1 can unsalted diced tomatoes, undrained
- 1/4 cup unsalted chicken broth
- 1/4 cup dry white wine
- 1 Tbsp vinegar (not balsamic)
- 1 tsp smoked paprika
- kosher salt and pepper to taste
- olive oil
- 2-4 (6-ounce) salmon fillets, skin removed and saved
- roasted nuts, coarsely chopped
- 2 green onions, thinly sliced

## Instructions:

- Combine tomatoes, broth, wine, vinegar, paprika and salt in a food processor and process until smooth. Transfer mixture to a small saucepan over medium-high heat; bring to a boil. Simmer 10 minutes, stirring occasionally; remove from heat.
- Heat a nonstick skillet over medium-high heat. Add olive oil. Season salmon with salt and pepper. Add salmon to pan Cook about 4 minutes on each side (or to taste).
- Turn broiler on. Place salmon skin on baking sheet. Sprinkle olive oil, salt and pepper on each side. Put under broiler, turning every few minutes until crispy, making sure they don't burn.
- Combine nuts and green onions in a small bowl.
- Divide tomato broth mixture among serving bowls. Place 1 salmon fillet in each bowl; top fillets with nut mixture. Top with crispy salmon skin.

Courtesy of “Chef” Howard and Valley Jewish Community Center

[www.ValleyJCC.org](http://www.ValleyJCC.org) • [chefhoward@valleyjcc.org](mailto:chefhoward@valleyjcc.org)