

# BAKED SALMON WITH FUJI APPLE RELISH

This simple apple relish made with on-hand ingredients takes baked salmon to a whole new level.

*by Chef John Findley, Executive Chef, The University Club of MSU*

**Featured Food:** Salmon

**Yield:** Serves 4

## Ingredients

4 (6 oz. each) salmon fillets, skin removed	1 scallion, diced
Salt, pepper, chili powder	¼ red pepper, diced
Cooking spray	1 oz. (2 T.) extra virgin olive oil
1 Fuji apple, diced	

## Preparation

Preheat oven to 400 °F.

Season salmon with salt, pepper, and chili powder. Place the salmon on a baking tray that has been sprayed with cooking spray. Bake for 10-14 minutes until the thickest part registers 125°F and is still slightly translucent (check with small cut using a paring knife).

Place remaining ingredients along with salt, pepper, and chili powder to taste in a small bowl; mix and set aside. This can be made ahead of time and kept in the refrigerator. Top each fillet with the reserved relish before serving.