Smoked Paprika Rubbed Alaska Salmon

SERVES 4 PREP TIME 20 Min COOK TIME 5 Min

Ingredients

4 salmon fillets, skin removed
2 tablespoons smoked paprika
1 tablespoon olive oil
1 tablespoon honey
2 teaspoons garlic powder
1 teaspoon onion powder
1 teaspoon cumin
1 teaspoon coriander
1 teaspoon salt
1/2 teaspoon black pepper
1/2 teaspoon cayenne pepper (adjust according to spice preference)
Lemon wedges for serving
Fresh chopped parsley for garnish

Directions

Prepare the Smoked Paprika Rub:

In a small bowl, combine smoked paprika, olive oil, honey, garlic powder, onion powder, cumin, coriander, salt, black pepper, and cayenne pepper to create a paste-like rub.
Remove the Skin:
Lay the salmon fillets flat on a cutting board, skin side down.
Using a sharp knife, gently slide the knife between the flesh and the skin at one end of the fillet. Hold the skin firmly and slide the knife along the length of the fillet, keeping the knife close to the skin.
Discard the skin.
Check for any remaining pin bones and use tweezers to pluck them out.
Rub the Salmon:
Pat the skinless salmon fillets dry with a paper towel.
Spread the smoked paprika rub evenly over both sides of each salmon fillet, ensuring they are well-coated.
Let the salmon sit with the rub for about 15-20 minutes to allow the flavors to penetrate.
Sear the Salmon:

Heat a skillet or pan over medium-high heat.
Add a little olive oil to the pan.
Place the salmon fillets in the hot pan and sear for 3-4 minutes on each side, or until the salmon reaches your desired level of doneness.
Serve:

Remove the seared paprika salmon from the pan.
Squeeze fresh lemon juice over the salmon and garnish with chopped parsley.
Serve hot with your preferred side dishes. It pairs well with rice, quinoa, or a fresh salad.
Enjoy your delicious skinless seared paprika salmon with a flavorful smoked paprika rub!