

BiteSized Salmon Tikka

Jacob · 28/09/2024

**Prep Time**

15 mins

Difficult

Medium

Servings

30 mins

Description

Salmon is versatile highly nutritious and can be bought fresh or frozen This Indianised recipe is quick tasty and ideal as a short snack or a meal eaten with a salad Serve with Masala Chai You can try this recipe with any white fish cod haddock pollock etc

Ingredients

- - 2 teaspoons ground red pepper (cayenne) - ½ teaspoon ground turmeric - ½ teaspoon salt - ½ pound wild Pacific salmon fillets
- cut into 1-inch cubes - 2 teaspoons cornstarch - ½ cup oil for frying

Instructions

1. Mix together the cayenne
2. turmeric
3. and salt in a bowl. Add the salmon to the bowl and toss to coat. Allow to sit 15 minutes. Heat the oil in a skillet over medium-high heat. While the oil is heating
4. sprinkle the cornstarch over the salmon and again toss to coat. Cook the salmon in the heated oil until golden brown
5. about 1 minute per side. Cook's Note Vary the heat and seasoning level according to taste; you can use paprika rather than cayenne for a milder version. I use a full teaspoon of salt.