

Pan-Seared Salmon with Plum-Cucumber Salad

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Servings: 4

This sunset-hued dish is as delicious as it is gorgeous, so it's sure to impress whether you serve it on a weeknight or to weekend dinner guests. The seasoned rice vinegar enhances the sweet and tangy salad for a lovely counterpart to the salmon.

Ingredients

- 4 small ripe plums (12 oz.), pitted and thinly sliced
- 1/2 cup seeded, small-diced English cucumber
- 1/4 cup small-diced red onion
- 1/4 cup small-diced orange bell pepper
- Scant 1/4 cup small fresh cilantro leaves
- 4 tsp. canola oil
- 2 tsp. **seasoned rice vinegar**
- Kosher salt and freshly ground black pepper
- Four 6 oz. skin-on salmon fillets (preferably scaled, each about 1-inch thick)

Preparation

1. Stir the plums, cucumber, red onion, bell pepper, cilantro, 2 tsp. of the canola oil, the vinegar, 1/4 tsp. salt, and 1/8 tsp. pepper in a medium bowl. Set aside at room temperature.
2. Season both sides of the salmon with 1/2 tsp. salt and 1/8 tsp. pepper.
3. Heat the remaining 2 tsp. canola oil in a 12-inch skillet over high heat. Swirl to coat the pan.
4. When the oil is shimmering hot, add the fillets skin side down and cook without moving for 30 seconds.
5. Reduce the heat to medium high and continue to cook until the skin is well browned and the sides of the fillets are opaque about halfway up, 2 to 4 minutes.
6. Turn the salmon and cook, without moving, until the fillets are slightly firm to the touch, 3 to 4 minutes more.
7. Serve skin side up with the salad.