

**A HOME COOK. A SERIOUS PLATE.**

# Crispy Salmon with Charred Corn Succotash

Crispy-skinned salmon over a warm corn-and-greens succotash with a bright lemon cream.



**PREP 20 min**

**COOK 30 min**

**SERVES 4**

## WHAT YOU'LL NEED

- 4 skin-on salmon fillets
- Salt, pepper and smoked paprika
- 3 ears sweet corn
- 1 small zucchini, diced
- 2 cups tender greens
- 1 shallot and 2 garlic cloves
- ½ cup cream and 1 lemon
- Butter, parsley and olive oil

## THE APPROACH

- 01 Pat salmon dry, season, and sear skin-side down until the skin is crisp. Flip and finish gently.
- 02 Char the corn and zucchini in a hot skillet. Add shallot, garlic, greens, and a knob of butter.
- 03 Simmer cream with lemon zest and a splash of stock until lightly thickened; season with lemon juice.
- 04 Pool the sauce on each plate, spoon over the succotash, and set the salmon on top.

This recipe began as a reconstruction from the finished plate and can be refined with the original cook notes.