



FUSTINI'S[®]

Seared Salmon with Pumpkin Cole Slaw

Ingredients

- [Fustini's Medium SELECT olive oil](#)
- 4 6-ounce Atlantic Salmon fillets, skinless and boneless
- salt and pepper
- 2 tablespoon [Fustini's Peach Bourbon jam](#)
- 1-2 tablespoons of water
- 1 tablespoon [Fustini's Vinoso vinegar](#)
- salt and pepper

Pumpkin Ginger Slaw

- 1/4 cup apple cider
- 2 tablespoons [Fustini's Apple Cider Vinegar](#)
- 2 tablespoons [Fustini's Ginger & Honey balsamic](#)
- 1/4 cup apple butter
- 1 pound sugar pumpkin, peeled, seeded, julienne
- 2 apples, peeled, julienne
- 2 tablespoons pickled ginger, julienne
- salt and pepper

Directions

Step 1.

Place skillet over medium-high heat and add olive oil. Just before the oil smokes, season salmon and carefully add to the hot pan. Cook salmon fillet without disturbing for several minutes to allow a hard sear to form. Carefully move the fillet slightly and continue to sear for another couple of minutes. Turn fish over and cook for another minute.

To serve: Place a dollop of strained slaw on the bottom of each serving plate. Place a fish on top and garnish with plum sauce.

Step 2. Pumpkin Ginger Slaw

Mix all together in a large bowl and let sit for 30 minutes. Strain before using it.