

**King Salmon à la Nage**  
**Spring Vegetables, Saffron-Fennel Broth**  
**& Basmati Rice**

10-12 oz. fillet of King Salmon, skin removed, cut into 1" cubes  
Kosher or sea salt and freshly ground black pepper  
Spring veggies (sugar snap peas, baby carrots, baby turnips or leeks, blanched)  
4 C.- saffron-fennel broth  
1&1/2 C.- cooked Basmati rice  
Fennel fronds and sliced scallions for garnish

Prepare the broth:

6 C. fish stock (may substitute veg. stock)  
1 bulb of fennel-sliced  
1 large pinch of saffron threads  
4 slices of fresh peeled ginger  
1/2 serrano chile, seeds removed (optional)  
dark green tops of 1-bunch of scallions

Place all broth ingredients into a non-reactive, preferably stainless steel, pan. Bring to a simmer. Cook for 20 min. Remove from heat and strain through a fine mesh strainer. Reserve the broth.

To assemble the Salmon à la Nage:

Heat a 10"-12" sauté pan over high heat. Add 1-T. olive oil. Season salmon cubes with salt and pepper. When the pan is hot, toss in the salmon and shake the pan. Add the Spring veggies and the reserved broth. Heat for 2-3 minutes. Taste and adjust the seasonings if necessary. Immediately divide into two large heated bowls. Spoon rice into the center of the Nage and garnish with fennel fronds and scallions.

Serves 2

