

# Chipotle Crema Salmon



## Ingredients:

- Faroe Island Salmon (1/2 lb per person)
- Texmati White Rice
- Chipotle Peppers
- Mexican Sour Cream
- Cilantro
- Spanglish Asadero Bold Citrus seasoning

## Instructions:

- Pat dry salmon fillets
- Season with a citrus seasoning (such as Spanglish Asadero Bold Citrus)
- Sear salmon skin side first, covered, for 7-8 minutes per side
- In a blender, add 1 tbsp chipotle peppers (~2 peppers), and a cup of Mexican sour cream
- Blend until smooth
- Cover cooked salmon with blended mixture, add cilantro leaves, salt & pepper to taste
- Serve with rice, and enjoy!

