

Suya-spiced Salmon

6 Servings



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Ingredients

- ¼ cup peanut powder (or ¼ cup of dry roasted peanuts, finely ground)
- 1 tablespoons ground ginger
- 1 teaspoon cayenne pepper
- 1 tablespoon onion powder
- 2 teaspoons garlic powder
- 1 tablespoons paprika
- 1 teaspoon salt

Instructions

1. To make the Suya Spice, combine all spice ingredients and store in a sealed container. Recipe makes ½ cup.
2. To make the salmon, preheat the oven to 400°F. Place salmon, skin side down, on a foil- or parchment-lined baking tray. Brush the top with olive oil, then season with the suya spice blend and salt.

- 1 teaspoon black pepper
- ¼ teaspoon ground cloves

Ingredients for the Salmon

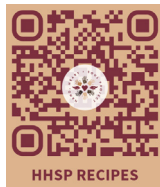
- 1 (2-pound) salmon fillet
- 2 tablespoon olive oil
- 3 tablespoons Suya Spice (recipe above)
- 1 teaspoon salt
- Optional garnish: lemon slices

3. Place the tray in the oven and bake for 10–20 minutes, depending on the thickness of your salmon.
4. Remove salmon from the oven, garnish with lemon slices if desired, and serve.

An Oldways recipe and photo, created in partnership with The Peanut Institute.



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