



Warm Spiced Salmon & Coconut Greens

BY CHEF GREGORY GOURDET

SERVES 4

INGREDIENTS → ½ Warm Spiced Salmon & Coconut
Greens Seasoning Card:

- ½ tsp (1 pod) Black Cardamom
- ½ tsp (1 pod) White Pepper
- ½ tsp (1 pod) Allspice Powder
- ½ tsp (1 pod) Ginger

THIS CARD HAS ENOUGH SPICE TO
SERVE FOUR PEOPLE TWICE OR EIGHT
PEOPLE ONCE.

FRESH

- 1 small shallot
- 1 crisp red apple, like red delicious or gala
- 2 heads leafy greens like kale, swiss chard, or collard greens
- 6 garlic cloves
- 1¼ lb salmon fillet, preferably whole
- 10-15 thin-stemmed sprigs of cilantro leaves, for garnish

PANTRY

- ¼ cup olive oil
- ¼ cup brown or white sugar
- ½ cup apple cider vinegar
- 4½ tsp Diamond Crystal brand kosher salt, divided
- ½ cup coconut cream ([like this ↗](#))

INSTRUCTIONS

1. MAKE THE PICKLED APPLES: Cut the shallot and apple into thin slices, placing the sliced apple in a small bowl and the sliced shallots in a small pot. To the pot with the shallots, add ¼ cup sugar, ½ cup cider vinegar, and ½ tsp salt and bring to a boil over medium heat. Pour the hot mixture over the apples in a small bowl, making sure all the apples are submerged. Let the mixture cool to room temperature, tossing every now and then to make sure all the apples are getting pickled evenly. The pickled apples will keep for 3 months.

2. MAKE THE SPICE MIX: Add all the spice pods – 1 Black Cardamom pods, 1 White Pepper pods, 1 Allspice Powder pods, and 1 Ginger pod – together in a small bowl and mix to fully combine. Set aside.

3. ASSEMBLE THE TRAY: Preheat the oven to 450°F and line a sheet tray with parchment paper. Cut or tear the greens into bite size pieces, and peel and cut 6 garlic cloves into thin slices. Place the greens and garlic on the tray. Drizzle them with ½ cup coconut cream and 1 tsp salt. Place the salmon fillet on top of the greens, then season it with the spice mix, olive oil, and remaining 3 tsp salt.

4. ROAST THE TRAY: Roast the greens and salmon until the salmon is cooked just a little under medium, about 12-15 minutes, depending on how thick your salmon is. Perfectly done salmon will be opaque and flakey on the outside with just a bit of translucence and pink left in the middle when you cut into it. You can check by poking the thickest part of the salmon with a thermometer, which should read 120° to 125°F when done. The greens will be wilted and charred at the edges.

5. PLATE: Remove the tray from the oven, and spoon the pickled apples over the salmon and greens. Then drizzle 3 Tbsp pickling liquid over everything. Divide the contents of the tray among four plates, garnish each plate with some cilantro, and eat until *occo!*

OUR NAME COMES FROM THE ITALIAN WORD *ABBIOCO*, WHICH ROUGHLY TRANSLATES TO THAT SLEEPY FEELING YOU GET AFTER A BIG, DELICIOUS MEAL. PUT ANOTHER WAY, "FOOD COMA." OUR RECIPES ARE DESIGNED TO CHASE THAT DREAMY, SLIGHTLY DROWSY FEELING AFTER AN A+ MEAL.

Eat until *occo!*