Loki Fishing Vessel Seared Sockeye Salmon with Sweet Corn Salsa
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**Recipe Credit:** Maria Hines and Jason Brzozowy  |  **Serves 4**  |  About Loki Fishing Vessel

### Ingredients

- 4 140 g sockeye salmon fillets
- 3 ears, sweet corn
- 4 mixed sweet and hot peppers
- 1 medium-sized sweet onion
- 2 garlic cloves, minced
- 15 mL canola oil
- 454 mL cherry tomatoes, halved
- 1 bunch cilantro

### Directions

1. Cut the corn kernels from the ears of corn. Dice the peppers and onions. Sauté the onions and garlic until fragrant. Add the corn and peppers and sauté until tender. Season with salt, pepper, and lemon juice. Add tomatoes and chopped cilantro. Let cool. You can serve immediately, but it will be better the next day!

2. Season the salmon with salt and fresh white pepper. Heat 15 mL canola oil over medium-high heat in a sauté pan. Place the salmon fillets skin side down in the pan. Sear until the skin is golden brown and releases from the pan, about 3 minutes. Turnover and cook an additional 1 minute. Serve with salsa.

**Chef Jason Brzozowy preparing the sweet corn salsa**