



## Pan-seared Sockeye Salmon with edamame succotash — drizzled with sundried tomato basil butter

**Prep time:**  
30 minutes

**Cook time:**  
12 minutes

**Difficulty level:**  
Moderate

**Serves:** 2

Succotash—a hearty dish with Native American roots—meets Alaska’s powerhouse of flavor in our GO WILD™ Succotash Sockeye Salmon drizzled with sundried tomato basil butter. While corn is the base of all succotash, our chefs cut loose and dropped the drab lima bean typically used in this dish. The replacement? The extraordinary edamame!

Naturally gluten-free and low in calories, this Japanese soybean is an outstanding source of protein, iron and calcium, not to mention it’s addictively sweet. Asparagus, grape tomatoes and red bell peppers add a medley of gorgeous colors and fresh summertime flavor. Tomato basil butter captures the bright bold taste of ripe tomatoes that have been dehydrated—or “sundried”—giving the dish a zesty, buttery goodness—the perfect complement to our crispy GO WILD™ Sockeye Salmon fillets.

### Ingredients

1 tray GO WILD™ Alaska Sockeye Salmon

#### **Edamame succotash**

½ cup edamame beans, taken out of pods and blanched  
½ cup red bell pepper chopped  
½ cup fresh corn kernels cut from cob or canned corn kernels  
Chopped asparagus stalks, with 1” trimmed off bottom  
Grape tomatoes, halved

#### **Sundried tomato basil butter**

1 cup, sundried tomatoes, chopped and soaked in warm water to reconstitute  
½ lb butter, softened  
2 Tbsp basil, chopped  
½ tsp Kosher salt  
½ tsp sugar

### Directions

#### **Sundried tomato basil butter**

Combine all ingredients in a food processor and pulse until the sundried tomatoes combine with the butter; do not fully puree—leave some chunks of tomatoes.

#### **Edamame succotash**

Heat sauté pan on medium heat with 1 Tbsp olive oil, place all ingredients into pan except tomatoes and sauté for 4-5 minutes or until vegetables start to become soft. Add tomatoes and cook for another 2 minute or until tomatoes are soft, but not mushy. Turn off heat and add 2 Tbsp of the sundried tomato basil butter and let butter melt into succotash.

#### **GO WILD™ Alaska Sockeye Salmon Fillet**

Heat a non-stick skillet with 1 Tbsp of vegetable oil. Cook salmon on first side until browned, about 3-4 minutes. Flip salmon and cook for another 3-4 minutes. Place salmon fillet on edamame succotash.

#### LEFTOVERS TIP

Freeze left over tomato basil butter for use in future recipes.