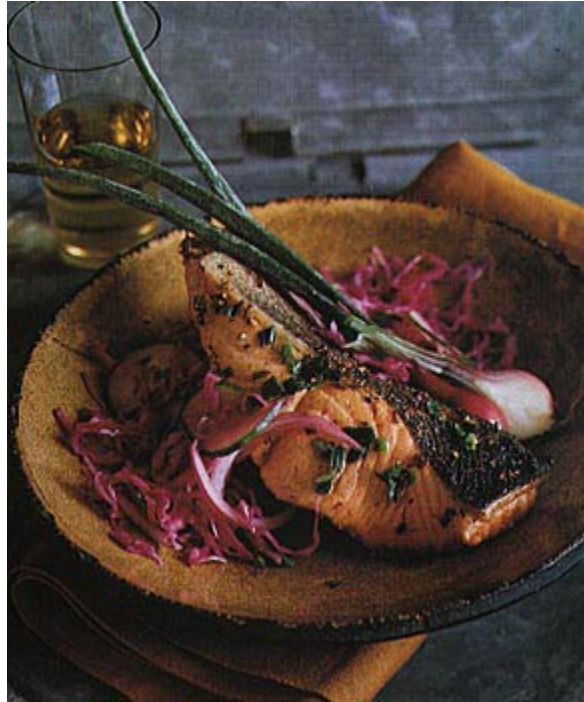


Pan Roasted Salmon with Ginger and Curry



2 tsp minced peeled ginger
1 tsp curry powder
2 (6oz) pieces center-cut salmon fillet with skin, patted dry
1tbsp olive oil
3 scallions, chopped

- Stir together ginger and curry and season with sea salt and pepper.
- Pat spice mixture onto flesh sides of salmon.
- Heat oil over moderate heat until hot but not smoking.
- Cook salmon, skin sides down, covered for 5 minutes
- Turn salmon over and cook, covered, until just cooked through, about 2 minutes more.