

THE
Meritage
RESORT AND SPA®

**Chai Spiced Salmon with Watermelon Arugula Salad
Pine Nuts and Pomegranate Vinaigrette**

Ingredients

For the salad:

- 1/2 pound baby arugula leaves
- 2 pounds seedless watermelon, 3/4-inch-diced (3 pounds with the rind)
- 1/3 cup good olive oil
- 1/4 cup pomegranate juice
- 2 tablespoon Pine nuts
- 1 teaspoon kosher salt
- 1/2 teaspoon freshly ground black pepper
- 1/2 -pound chunk Parmesan cheese

For the Salmon

- 4 ea. 6-7oz salmon fillet (wild or farm raised)
- 1 TBSP Indian spiced chai tea
- 1 lemon (zest, juice of 1/2)
- 1/2 chili powder

Method:

Combine all the ingredients for the salmon and rub it on the fish and let it marinated at least for an hour. Heat a heavy sauté pan and add 1tbs olive oil and pan roast it until golden brown and slightly undercook in the middle so it remains tender and moist. Also once you finished cooking the salmon it will keep cooking longer after has taken off from the heat.

Mix pomegranate juice, olive oil, salt, pepper in a mixing bowl. Add the cubed watermelon, arugula and pine nuts. Toss well and serve with the salmon.

Enjoy and Have a Great Valentine Day.

