



## **Baja Salmon with Mushrooms (foodservice portions)**

*Recipe courtesy of the Mushroom Council and mushroominfo.com*

Serves: 24

6 tablespoons olive oil, divided  
2 1/4 pounds white button mushrooms, quartered or halved  
6 ounces dry citrus marinade  
21 ounces white sweet corn kernels, thawed  
15 ounces red onion, diced, run under cold water  
15 ounces red pepper, diced  
2 1/4 ounces fresh cilantro, minced  
6 ounces lime juice, freshly squeezed  
3 teaspoons kosher salt  
24 salmon filets (about 5 ounces each)  
1 1/2 cups water  
Cilantro sprigs, for garnish  
24 lime wedges



Heat a large sauté pan over medium high heat. Add 4 tablespoons oil and swirl to coat the bottom of the pan. Add the mushrooms and cook until they begin to soften, about 2 minutes. Add 2 1/2 ounces citrus marinade mix and continue cooking another 3 minutes.

Remove the mushrooms to a large bowl. Add the corn, onion, red pepper, cilantro, lime juice, and salt. Toss to combine. Cover and refrigerate.

For each serving, to order: Heat 1 teaspoon oil in a pan and swirl to coat. Sprinkle the top of a salmon filet with 1 teaspoon citrus marinade mix. Sear the salmon, seasoned-side down, in the pan, then turn over. Add 1/4 cup water to the pan, cover, and cook another 2 minutes, until medium rare.

Place 1/2 cup of the mushroom salsa on a plate and top with the salmon filet. Garnish with a sprig of cilantro and a lime wedge.