



From our chef to you, with love

Enjoy this guest-favorite recipe and savor a taste of Alaska at home. This dish — one of our most-loved — celebrates the Great Land's famous fresh seafood. When you catch a fish on select Princess excursions, we'll prepare it for you on board with Cook My Catch!



Wild Alaska king salmon with roasted vegetables, kale and citrus-dill gremolata (serves 5)

Ingredients:

FOR THE VEGETABLES

- 6 tablespoons extra virgin olive oil, divided
- 5 ounces baby heirloom carrots
- 5 ounces red baby beets
- 7 ounces baby or fingerling potatoes, halved
- salt and freshly ground black pepper to taste
- 1 ½ tablespoons unsalted butter, melted

FOR THE GREMOLATA

- zest of 2 oranges (or lemons), finely chopped
- ¼ cup fresh dill, finely chopped
- 1 clove garlic, finely chopped
- ¼ cup fresh parsley, finely chopped
- salt and freshly ground black pepper to taste

FOR THE SALMON

- 1 ½ pounds wild-caught Alaska king salmon fillet
- 1 ½ tablespoons extra virgin olive oil
- salt and freshly ground black pepper to taste
- 2 teaspoons freshly squeezed lemon juice

FOR THE KALE

- 2 tablespoons extra virgin olive oil
- 1 tablespoon unsalted butter
- 1 shallot, minced
- ½ clove garlic, minced
- 5 ounces fresh kale, thoroughly washed, stemmed and roughly chopped
- salt and white pepper to taste

Directions:

FOR THE VEGETABLES

Preheat oven to 375°F. Pour 3 tablespoons of the olive oil into a roasting pan, scatter and roll the carrots and beets in the oil and season with salt and pepper. Drizzle with additional olive oil. In a separate roasting pan, cut the potatoes. drizzle with 3 tablespoons olive oil and season. Place both roasting pans in oven and roast for 25-30 minutes or until tender and golden brown. Brush vegetables with butter before serving.

FOR THE GREMOLATA

In a small bowl, mix all the ingredients together and set aside.

FOR THE SALMON

Drizzle the salmon with olive oil and season with salt and pepper on each side. Heat the olive oil in a large cast iron skillet over medium-high heat. When the oil is hot, add the salmon skin side down and cook for 3 minutes. Flip the salmon and cook for another 2-3 minutes or until cooked through. Drizzle with lemon juice before serving.

FOR THE KALE

In a large skillet over medium-high heat, warm the olive oil and butter. Add the shallots and garlic and cook for 1 minute. Add kale and cook for 3 minutes, stirring often, until it's wilted and bright green. Season with salt and pepper.

Top the salmon with the gremolata and serve with roasted vegetables, potatoes and kale.



© 2024 Princess Cruise Lines, Ltd. Princess®, MedallionClass® and the Princess logo are trademarks of Princess Cruise Lines, Ltd. or its affiliates. Ships of Bermudan and British registry.