

Pistachio Crusted Salmon

INGREDIENTS

Four, 4-6 oz pieces of wild salmon
1 cup pistachio meats
One large orange, zested
1 garlic clove, minced
1 tbsp Flat-leaf parsley, chopped
Salt and black pepper

INSTRUCTIONS

Crush the pistachios in a plastic bag with a rolling pin. Add garlic, orange zest, salt and pepper and mix to combine. Place a thick layer of the pistachio mixture on salmon filets and bake (skin side down) at 450 for 12-13 minutes. Finish with a squeeze of fresh orange juice and chopped parsley.

Makes 4 servings.

Tip: Line baking sheet with foil for easy clean up.

Recipe adapted by Camille Styles