

## **Pistachio-Crusted Baked Salmon** Hazel Blue Acres – Silvana WA

1 ½ lb. whole salmon fillet

Salt & pepper

1 Tbsp. fresh lemon juice

2 tsp. olive oil

2 tsp. honey

1 tsp. Dijon mustard

1 fresh garlic clove, minced

¼ cup panko

1/3 cup pistachios, crushed

2 Tbsp. Parmesan cheese, grated

Zest of 1 lemon

Lemon slices and parsley leaves for serving, optional

Preheat the oven to 400 F.

Place the salmon on a large parchment-lined rimmed baking sheet. Pat salmon dry with paper towels. Season with salt and pepper; set aside.

In a small bowl, whisk together the lemon juice, olive oil, honey, mustard, and garlic.

In another small bowl, combine the panko, pistachios, cheese and lemon zest.

Brush the lemon-honey mixture evenly over the salmon.

Evenly sprinkle the pistachio mixture onto the salmon. Gently press down so it sticks.

Bake salmon 10-14 minutes or until the salmon flakes easily with a fork (internal temperature of 145 F).

Serve salmon garnished with lemon slices and parsley, if desired.

Makes 4 servings.

Source: Costco Connection