

Salmon Asparagus Rolls

Hazel Blue Acres – Silvana,

WA

Servings 4

4 – 4 oz. skinless salmon fillets

1 cup ricotta

3 tablespoons olive oil, DIVIDED

Zest & juice of 2 medium lemons, DIVIDED

3 tablespoons fresh basil, chopped, DIVIDED

Salt, to taste

Pepper, to taste

12 asparagus spears, trimmed

Basil & lemon “pesto” to finish. (see step 4)

1. Preheat oven to 400 degrees.
2. Line a baking sheet with foil.
3. In a small bowl, combine ricotta, 1 TBL of olive oil, the juice & zest of 1 lemon, 2 TBL chopped basil and salt & pepper to taste. Set aside.
4. In a small bowl, combine the juice & zest of 1 lemon, 1 TBL chopped basil & 1 TBL olive oil. Set aside. This is a sort of pesto lemon olive oil.
5. Put 1 TBL of olive oil in a small bowl & brush salmon with the olive oil. Season with salt.

Assemble salmon rolls:

6. Place some ricotta mixture on each of the fillets and top with asparagus spears.
7. Roll salmon and secure with toothpicks. Brush with more olive oil & season with salt.
8. Place any remaining ricotta mixture in an oven safe bowl & bake with the salmon.
9. Bake 12 to 15 minutes until salmon is tender and golden.
10. Remove salmon from oven and use a clean brush to baste with the basil & lemon “pesto”.
11. Serve with a salad and the warm ricotta mixture.