



KOSHER KINGDOM

SUPERMARKET

Pistachio Salmon



Prep Time

10 Minutes

Cook Time

20 Minutes

Preference

Parev

Ingredients

6 – 8 fillet portions salmon or 1 whole side, skinless and boneless
½ cup Dijon Mustard
¾ cup pistachios, shelled
½ cup panko crumbs
2 tbsp olive oil
2 tsp salt
½ tsp Black Pepper

Method

1. Preheat oven to 180C.
2. Place pistachios in plastic bag and crush with a rolling pin till crushed, add in the panko crumbs, olive oil, salt and pepper. Set aside.
3. Place salmon on baking sheet and cover with mustard, liberally sprinkle the crumb mixture onto each piece.
4. Bake uncovered for 20 minutes.