

Honey Pistachio Crusted Salmon in Lemon Dill Sauce

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Ingredients

4 Medium Pieces of Baby Salmon Fillet

3 TB Fresh Dill, Minced

3 TB Mayonnaise

1 TB Extra Virgin Olive Oil

Juice of 1 Whole Lemon

1 Large Clove of Garlic, Minced

Salt & Pepper to taste

1 lb. Bag Pistachios, Shelled

2 tsp Honey



Method

- 1. Combine the mayonnaise, olive oil, dill, lemon juice and garlic. I did this in a food processor to bring the ingredients together really well.*
- 2. Lay the pieces of fish skin side down in a parchment paper lined pan.*
- 3. Top each piece with a few spoonfuls of the sauce, allowing it to run down the sides as well. Season each one with a little salt and pepper.*
- 4. In a food processor, pulse pistachios with the blade attachment on the low.*
- 5. Lay out pistachios on a parchment paper lined baking pan and drizzle with honey.*
- 6. Roast nuts lightly on 450 for about 15 minutes.*
- 7. Top salmon with honey roasted pistachios and sauce.*
- 6. Bake salmon on 350 for 20-25 minutes.*



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