

# Pistachio Crusted Salmon



## Personal Chef Service

Voted CincyMagazine "2012 Best Chef"

Voted "2011 Personal Chef of the Year"

Voted CityBeat "2011 & 2012 Best Caterer"

Serves 4

3T Dijon mustard

2T dill, chopped

2T butter, room temperature

1/4c pistachio nuts, chopped

2T honey

salt and pepper

1/4c bread crumbs

4 ~ 6oz salmon filets, skinned

Place pistachios in food processor and pulse several times to chop. You do not want them finely ground, rather just coarsely chopped.

Preheat oven to 350. Mix together mustard, butter and honey in small bowl. Mix together bread crumbs, dill and pistachios.

Season salmon with salt and pepper and place on baking sheet sprayed with non~stick cooking spray. Brush salmon with mustard mixture and top with pistachio mixture, pressing mixture into mustard mixture to hold.

Bake about 12~15 minutes.

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**Debbie Spangler ~ Certified Personal Chef**

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