

# Chef Sally's Pistachio Crusted Salmon



This recipe is courtesy of Certified Personal Chef, Sally Cameron of "Everyday Gourmet Personal Chef Service" [www.evgourmet.com](http://www.evgourmet.com)  
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Serves 4

1 1/2 ~ 2 pounds salmon, skinned, cut into 4 pieces	1/2c unsalted, shelled pistachios, toasted, finely chopped	2T Italian parsley, finely chopped
2T Dijon mustard	1/4c Panko crumbs, toasted	Kosher salt and fresh ground pepper, to taste
2T unsalted butter, room temperature	2T chives, finely chopped	Lemon wedges, for garnish
1T honey		Olive oil, for garnish

Preheat oven to 400. In a small bowl, mix Dijon, butter and honey into a smooth paste. Set aside. In a small bowl, mix chopped pistachios, bread crumbs, chives and parsley.

Season salmon filets with salt and pepper to taste. Spread 1/4 of the butter mixture on top of the salmon. Coat the top of the filets with some of the pistachio mixture, patting it down lightly. If you have extra pistachio mixture, it will keep well for a few days, covered, refrigerated.

Place salmon in oven and roast 10 minutes for each 1" of thickness. Serve with lemon wedges on the side and drizzle with a touch of olive oil.

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