

SALMON WITH HORSERADISH-PISTACHIO CRUST

Preparation: 10 min | Cooking: 15 mins. | Servings: 6

INGREDIENTS

6 salmon fillets (4 ounces each)
1 garlic clove, minced
2/3 cup bread crumbs
2/3 cup chopped pistachios
1/2 cup minced shallots
1/3 cup sour cream
2 tbsp. olive oil
1 to 2 tbsp. prepared horseradish
1 tbsp. snipped fresh dill or 1 tsp. dill weed
1/2 tsp. grated lemon or orange zest
1/4 tsp. crushed red pepper flakes



INSTRUCTIONS

Preheat oven to 350°. Place salmon, skin side down, in an ungreased 15"x10"x1" baking pan. Spread sour cream over each fillet. Combine remaining ingredients. Pat crumb-nut mixture onto tops of salmon fillets, pressing to help coating adhere. Bake until fish just begins to flake easily with a fork, 12-15 minutes.