



Crunchy WalnutCrusted Salmon Fillets

Jacob · 29/09/2024



Prep Time

1 hr

Difficult

Medium

Servings

1 hr 35 mins

Description

Crunchy walnutcrusted salmon is flavored with lemon and dill for a simply elegant salmon meal you can whip up anytime

Ingredients

— - 3 cups California walnuts - 6 tablespoons dry bread crumbs - 6 tablespoons finely grated lemon zest - 3 tablespoons extra-virgin olive oil - 3 tablespoons chopped fresh dill - salt and pepper to taste - 12 (3 ounce) skin-on salmon fillets - 1 tablespoon Dijon mustard - ¼ cup fresh lemon juice

Instructions

1. Preheat the oven to 350 degrees F (175 degrees C). Line a baking sheet with parchment paper. Place walnuts into a food processor and pulse to coarsely chop. Add bread crumbs
2. lemon zest
3. olive oil
4. and dill; pulse until crumbly and mixture sticks together. Season with salt and pepper. Arrange salmon fillets
5. skin-side down
6. on the prepared baking sheets. Brush the tops with mustard. Spoon 1/3 cup of the walnut-bread crumb mixture over each fillet; gently press the crumb mixture into the surface of the fish. Cover with plastic wrap and refrigerate for 1 to 2 hours. Discard plastic wrap and bake in the preheated oven until fish flakes with a fork
7. 15 to 20 minutes. Sprinkle lemon juice over fillets just before serving.