

Baked Salmon with Pistachio, Honey & Herb Crust



Serves 4

Prep 15 mins

Cooking 25 mins

Easy

Ingredients

80g shelled pistachio nuts
30g fresh breadcrumbs
1 tbsp fresh rosemary
1 tbsp chopped fresh thyme
2 tbsp fresh parsley, chopped
2 tsp runny honey
1½ tbsp olive oil, plus extra for greasing
4 skinned salmon fillets, about 200g each
salt & pepper

1. Preheat the oven to 180/160C Fan/ Gas4. Chop the pistachios very finely so they are about the same size as the breadcrumbs. Sieve them to remove the dusty skins. Place in a small bowl with the breadcrumbs and the herbs and season with salt and pepper. Drizzle over the honey, mix well and set aside.
2. Brush a little oil over the bottom of a baking dish. Place the salmon in the dish and season. Top one side of the fillets with the pistachio mixture, pressing it down firmly with the back of a spoon.
3. Drizzle with the oil and bake for 25 mins or until the topping is golden and crisp.