

Parmesan & Parsley Crusted Salmon



Serves 4

Prep 10 mins

Cooking 12 mins

Easy

Ingredients

butter
4 salmon fillets, preferably wild Alaskan
butter
50g fresh white breadcrumbs
2 tbsp parsley chopped
½, lime juiced
olive oil
40g parmesan

1. Heat the oven to 200c/fan 180c/gas 6. Season and put the salmon fillets on a lightly buttered non-stick baking tray.
2. Whizz the breadcrumbs, parsley, lime juice, 1 tbsp oil and parmesan in a food processor. Cover the salmon with the breadcrumb mixture and bake in the oven for 10-12 minutes until the salmon is cooked through and the breadcrumbs golden. Serve with salad or new potatoes.