

Diora Pistachio Crusted Salmon with Spring Peas

The toasted pistachio nuts and butter in this recipe compliments the flavors of the salmon and the Diora Chardonnay. Serve with a variety of your favorite spring veggies.



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Recipe by Gail Simmons

Ingredients

Pistachio-Breadcrumb Mixture:

1/2 cup chopped pistachios
1/4 cup panko breadcrumbs
1 tablespoon unsalted butter, melted
Kosher salt

Sheet-Pan Salmon:

1/4 cup unsalted butter, softened
2 tablespoons finely chopped fresh chives
1 tablespoon chopped fresh mint, plus more whole leaves for garnish
1 teaspoon lemon zest
4 (4-ounce) skin-on salmon filets (1 pound total)
Kosher salt
Freshly ground black pepper
8 ounces snap peas, trimmed
1 green or yellow zucchini, sliced on the diagonal into 1/2-inch rounds
3 scallions, sliced on the diagonal into 1-inch pieces
1/2 lemon, sliced crosswise into rounds
1 tablespoon extra-virgin olive oil

Instructions

1. Preheat the oven to 400 degrees F. Line a sheet pan with parchment paper.
2. For the breadcrumb mixture: In a small bowl combine the chopped pistachios and breadcrumbs. Stir in the melted butter combine. Season with salt and set aside.
3. For the Sheet-Pan Salmon: In a small bowl combine the softened butter, chopped chives, chopped mint and lemon zest, and season with salt and pepper. Mix until a paste forms.
4. Season the salmon fillets with salt and pepper and brush a generous amount of the herbed butter over the top of each piece of fish. Evenly divide the pistachio-panko mixture between the salmon fillets, pressing to adhere.
5. Toss the snap peas, zucchini and lemon slices in a large bowl with the olive oil, salt and pepper.
6. Add the salmon pieces to the sheet pan, then evenly scatter the vegetables around the salmon.
7. Place the sheet pan in the oven and roast until the salmon is just cooked through, the nut-topping is golden, and the vegetables are tender, 12 to 15 minutes.
8. Garnish with torn fresh mint leaves just before for serving.

Serves 4