

Walnut Crusted Salmon with Asparagus

Susan Alsembach

Hi there,

This is such a simple and delicious meal to prepare as everything goes in the oven, even adding a few new potatoes to accompany this dish. The walnuts really complement the salmon and just give it that crunchy texture.

So the next time you're cooking some salmon give this recipe a try.

Susan

Walnut Crusted Salmon with Asparagus

8 ingredients · 20 minutes · 2 servings



Directions

1. Preheat the oven to 350°F (176°C) and line a baking sheet with parchment paper.
2. Combine the walnuts, green onion, salt and Italian seasoning. Add the lemon juice and 1/3 of the oil and stir to mix.
3. Rub another 1/3 of the oil over all sides of the salmon fillets and place the salmon on the prepared baking sheet, skin side down. Spoon the walnut mixture on the top side of the fillets and gently press it down with the back of the spoon so the walnut mixture stays in place.
4. Toss the asparagus in the remaining oil and season with sea salt to taste. Place the seasoned asparagus in an even layer on the baking sheet with the salmon
5. Bake for 12 to 15 minutes or until the salmon is cooked through and flakes easily and asparagus is tender. Divide between plates and enjoy!

Notes

Leftovers

Refrigerate in an airtight container for up to three days.

More Flavor

Season the salmon with salt, pepper and garlic powder to taste before spooning the walnut mixture on top.

No Green Onion

Use yellow or red onion instead.

Salmon

Wild salmon was used to create this recipe. For thicker fillets of salmon adjust cooking time to ensure salmon is cooked through and flakes easily.

Asparagus

Choose asparagus that are roughly the same size. Adjust cooking time for thicker asparagus spears.

Ingredients

- 1/4 cup Walnuts (very finely chopped)
- 1 stalk Green Onion (very finely chopped)
- 1/4 tsp Sea Salt
- 1/2 tsp Italian Seasoning
- 1/2 tsp Lemon Juice
- 1 tbsp Extra Virgin Olive Oil (divided)
- 227 grams Salmon Fillet
- 2 cups Asparagus (trimmed)