
Walnut Stuffed Salmon Roll

Sendik's Fine Foods

Internet Address: Access our online cookbook at www.sendiksfinefoods.com

Servings: 4

Preparation Time: 20 minutes

Start to Finish Time: 30 minutes

Cut salmon fillet lengthwise to produce two thin pieces of salmon. This will make rolling much easier.

2 pounds wild salmon fillets, skinned

2 teaspoons organic extra virgin olive oil

1/4 cup onion, minced

1 clove garlic, minced

3 cups fresh spinach or Lacinatto Kale, chopped

1 cup fresh basil, chopped

1/4 teaspoon sea salt

1/4 teaspoon black pepper

1 cup cooked brown rice

2 teaspoons lemon zest

1/4 cup sun-dried tomatoes, diced

1/4 cup aged cheddar, shredded

1/2 cup walnuts, roasted and chopped

In a large non-stick skillet, heat oil over medium heat. Add onion; cook until tender but not browned, about 5 minutes. Stir in garlic, spinach, basil, salt and pepper and cook until spinach starts to wilt, about 3 minutes. Remove from heat.

Add cooked rice to spinach and stir in lemon zest until well combined.

Spread spinach mixture evenly over salmon and sprinkle with sundried tomatoes, cheese and walnuts. Roll up gently using toothpicks or butcher's twine to secure.

Place salmon on a parchment lined rimmed baking sheet and bake in a 375° oven until fish is cooked through, about 10-15 minutes. (Check it early and often to avoid overcooking.)

Transfer fish to a platter and let rest 10 minutes.

Serving Ideas: Serve with fresh vegetables or salad.

Seafood Entrees