

Dinner - Paleo

Pistachio-Crusted Salmon



SERVES: 4 PREP: 15 min. COOK: 20 min.

Ingredients

4 wild salmon fillets

1 cup raw pistachios, roughly chopped

1/4 cup lemon juice

1 tbsp. Dijon or homemade coarse grain mustard

2 tbsp. raw honey

1 tsp. fresh dill weed

Sea salt and freshly ground black pepper

Preparation

1. Preheat oven to 375° F.

2. In a bowl, combine the pistachio, lemon juice, mustard, honey, dill, and season with salt and pepper to taste.

3. Spread the pistachio mixture on top of each salmon fillet, pressing lightly to make it stick.

4. Place the salmon in the oven and bake, uncovered, for 15 to 20 minutes, or until cooked through.
5. Let the salmon rest for 2 to 4 minutes before serving.