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Cranberry Hazelnut Crusted Salmon with Cranberry Red Jalapeno Sauce

Ingredients

2-6-ounce salmon fillets

¼ cup of Cranberry Red Jalapeno Sauce

¼ cup finely chopped hazelnuts

¼ cup of panko breadcrumbs

2 tbsp. butter

1 Tbs. parsley finely chopped

Salt and Pepper

Instructions

Preheat oven to 400 degrees.

Melt the butter in a small sauce pan.

Combine the hazelnuts, breadcrumbs, parsley, and salt and pepper in a bowl.

Pat the salmon dry and place skin side down on a foil covered cookie sheet.

Put half of the cranberry red jalapeno sauce on each filet.

Pour the melted butter over the hazelnut mixture.

Top each filet with the mixture.

Bake for 10-15 minutes.

