



Potato Crusted Salmon

Paired with Pinot Blanc 2018

Serves 4

Ingredients

2 russet potatoes, baked and chilled

1 tablespoon of lemon rind

Juice of 1 lemon

2 tablespoons of EVOO

2-3 sprigs of fresh thyme, finely chopped

Fresh ground salt and pepper

4 (175 grams/6 ounce) salmon fillets

Directions

Preheat oven to 375 F

Pat dry the salmon fillets with a paper towel. Set aside.

Grate potatoes through the large holes of a grater into a bowl.

Stir in lemon rind, lemon juice, EVOO, thyme, salt and pepper mixing well.

Pat potato crust onto top surface of fillets and place on a baking sheet.

Bake until salmon is cooked through and the crust is golden and crispy, about 15 minutes.

Prep Time 00:10 Recipe Time 00:25