



Sundried Tomato Crusted Salmon

Let's begin by gathering our ingredients for Sundried Tomato Crusted Salmon:

Ingredients:

1/2 cup sun-dried tomatoes

3 Tbsp pine nuts

1/4 tsp salt

4 Tbsp bread crumbs

8-10 oz. salmon

olive oil

1/2 lemon

Preheat oven to 450°.

In a food processor combine tomatoes, pine nuts, and salt and blend. Stir in the bread crumbs.

Cut the salmon into two portions if it's not already divided up.

Coat the top of the salmon with olive oil and place skin side down a baking sheet. Using your hands pat down the sun-dried tomato mixture on to the top of each salmon piece.

Bake for 12-15 minutes. Remove from the oven and squeeze lemon juice over salmon.

Plate to serve, enjoy!