

Baked Sockeye With Basil Breadcrumbs

By Melissa A. Trainer



Baked Copper River Sockeye With Basil Breadcrumbs, a quick baked salmon with a savory fresh basil breadcrumb topping

Ingredients

- 2 five-to-six-ounce Copper River sockeye fillets, pin bones removed
- dash of salt
- 1 tbs mayonnaise
- 1 tsp Dijon mustard
- ½ cup Panko (Japanese breadcrumbs)
- 1 garlic clove, chopped
- 2 tbs chopped fresh basil
- 1 tbs olive oil for drizzling over breadcrumbs

*Serves 2

Prep time: 30 minutes

Instructions

- Preheat oven to 400°F
- Put the two salmon fillets on a heavy-duty baking sheet, sprinkle each fillet with a dash of salt
- Combine mayonnaise and Dijon mustard in a small bowl
- In another small bowl combine the breadcrumbs, garlic, and basil
- Divide the mayonnaise mixture between the two fillets and rub evenly over each fillet
- Pat the basil breadcrumbs evenly and firmly over the top of each fillet
- Drizzle the oil evenly over each breaded fillet
- Bake the fillets for about 10 to 12 minutes, or until fish is opaque and the flesh flakes easily with a fork

Simple Seasonal Sides: Sliced fresh tomatoes, steamed asparagus or spring greens such as chard, spinach or baby kale



COPPER RIVER

Wild Alaska King, Sockeye & Coho

www.CopperRiverSalmon.org