

Salmon Fillet with Italian Style Gremolata

Recipe By Meira Schulman



Cooking and Prep:  20
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Serves:  4

Contains: 

Preference: Parve

Difficulty: Easy

Diet: Pescetarian

Source: The Kosher Cook-off

Cuisines: Italian

This flavorful, simple to prepare salmon fillet will become a welcome addition to any dinner rotation. Recipe by Meira Schulman.

Ingredients (9)

For the Salmon

- 3-4 cups Gefen Cornflake Crumbs
- salt to taste
- pepper to taste
- 4 salmon fillets
- 1/2 cup Gefen Mayonnaise
- 3 tablespoons sugar

For Italian Style Gremolata

- 1 cup parsley leaves, finely chopped
 - 1 clove garlic, minced or 1 cube **Gefen Frozen Garlic**
 - zest of 2 lemons
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Start Cooking

Prepare the Salmon

1. Combine cornflake crumbs in a shallow dish with salt and pepper.
2. Coat each salmon fillet with mayonnaise on all sides, unless you are using fillets with skin. If there is no skin, you can coat the entire fillet. Sprinkle sugar on all the sides that have mayonnaise.
3. Next, coat the fillets with the seasoned cornflake crumbs.
4. Place fillets in a lightly greased pan (skin side down, if your fillets have skin).
5. Bake at 350 degrees Fahrenheit for 10-12 minutes. Check on the fish after eight minutes; if the salmon flakes and is opaque in color, your salmon is ready!

Note:

You can use fillets with or without skin.

For Italian Style Gremolata

1. Mix all gremolata ingredients together and serve with the fish.