

Walnut Crusted Salmon with Garlic Aioli

Recipe By Aviva Kanoff



Cooking and Prep:  40
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Serves:  6

Contains:   

Preference: Parve

Difficulty: Easy

Occasion: Passover

Diet: Pescetarian

Source: KosherScoop.com

Ingredients (12)

Garlic Aioli

- 1/2 cup Gefen Mayonnaise
- 2 cloves garlic, minced or 2 cubes Gefen Frozen Garlic
- 1 tablespoon lemon juice
- 1/2 teaspoon imitation mustard
- salt

Salmon

- lemon juice
 - 6 salmon fillets (about 2 inches each)
 - 2 cups ground walnuts
 - 1/2 cup **Yehuda Matzo Meal**
 - salt and pepper
 - 1 tablespoon rosemary
 - 2 eggs
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Start Cooking

For the Salmon

1. Pour lemon juice over salmon fillets.
2. Bread salmon fillets in walnuts and matzo meal seasoned with rosemary, salt and pepper.
3. Fry on medium heat for five to six minutes on each side for thick fillets, or two to three minutes per side for thinner fillets.

Variation:

You can use 2 and 1/2 cups ground walnuts instead of 2 cups ground walnuts and 1/2 cup matzo meal.

For the Garlic Aioli

1. In a bowl, whisk together all ingredients. The aioli can be refrigerated for up to two days.