

# Pecan Encrusted Side of Salmon

Recipe By *Nechama Norman*



Cooking and Prep:  20  
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Serves:  4

Contains:  

Preference: Parve

Difficulty: Easy

Occasion: Passover

Diet: Pescetarian, Gluten Free

Source: Whisk by Ami

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I had not seen a friend of my mother's for quite some time. When I finally did, I was excited to see that she lost a bit of weight and looked great. She explained, "I eat lots of white chicken and lots more salmon!" Here is a variation of one of her salmon dishes that graces her table quite often. It looks very chic when you use a whole side of a fish. If you don't need that much, use fillets.

## Ingredients (6)

### Main ingredients

- 1 1.5-lb. filleted salmon side
- 3 tablespoons **Gefen Mayonnaise**
- 3 tablespoons **Gefen Honey**
- 1/2 teaspoon garlic powder
- 1/2 cup pecans, crushed

1/2 cup glazed pecans, crushed

## Start Cooking

### Prepare the Salmon

1. Preheat oven to 375 degrees Fahrenheit.
2. Rinse salmon. Place on Gefen Easy Baking Parchment Paper lined baking sheet and pat dry.
3. Mix mayonnaise, honey, and garlic powder and spread a thin layer over the fish. (Use any extra or make more to serve as a sauce with the fish.)
4. Sprinkle the nuts in stripes over the fish.
5. Bake for about 15 to 18 minutes, or until the fish flakes easily at its thickest part.