

Dairy Chestnut Salmon

Recipe By *Riva Fogel*



Cooking and Prep:  1 h

Serves:  4

Contains:  

Preference: Dairy

Difficulty: Easy

Occasion: Nine Days

Diet: Pescetarian, Gluten

Free, Sugar Free

This delicate and surprising salmon will have your family gobbling up their dinner and asking for more!

Ingredients (9)

Salmon

- 4 fillets salmon
- 1 tablespoon garlic powder
- 2 tablespoons oil for sautéing
- 1 (5.2-ounce) package **Gefen Chestnuts**, diced
- 2 medium onions, diced
- salt, to taste

- pepper, to taste
 - 1/2 cup skim milk
 - 2 tablespoons Greek yogurt cream cheese
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Start Cooking

Bake the Salmon

1. Preheat oven to 425 degrees Fahrenheit. Place salmon in baking pan and sprinkle with garlic. Bake for 12 minutes, then remove from oven.

Prepare the Sauce

1. While the salmon is baking, heat oil in frying pan. Add chestnuts and onions to the hot oil. Add salt and pepper for flavor. Saute for about 15 minutes or until onions are soft. Remove from fire and mix in the skim milk and Greek yogurt cream cheese.

To Serve

1. Pour creamy chestnut mixture over the salmon and place back in the oven for another 12 minutes. Eat and enjoy!

Note:

This recipe can be made parve by using parve cream cheese and almond/soy milk.