

# Marinated Salmon Topped With Creamy Mushrooms

Recipe By *Estee Kafra*



Cooking and Prep:  50  
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Serves:  6

Contains: 

Preference: Dairy

So simple, yet so delicious. This recipe is definitely going to become a regular.

Difficulty: Easy

Occasion: Shavuot

Diet: Pescetarian, Gluten Free

Source: Family Table by  
Mishpacha Magazine

## Ingredients (7)

### Salmon

- salmon fillets
- Haddar Teriyaki Sauce**, for marinating

### Creamy Mushrooms

- 1 tablespoon oil
- 2–3 cups sliced button or cremini mushrooms

3 heaping tablespoons whipped cream cheese

2 scallions, thinly sliced

freshly ground black pepper

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## Start Cooking

### Prepare the Salmon

1. Marinate the salmon in teriyaki sauce for at least half an hour or as long as overnight.
2. Preheat oven to 375 degrees Fahrenheit (190 degrees Celsius).
3. Place salmon on a parchment-lined baking sheet and bake for 12–13 minutes.
4. Meanwhile, prepare the mushrooms. Heat oil in a large frying pan, and add mushrooms. Sauté until softened. Add cream cheese and stir until just melted. Remove from pan.
5. Pour warm, creamy mushrooms over baked fish. Sprinkle with scallions and a generous amount of pepper. Serve warm.

### Credits

Photography by Moishe Wulliger

Food Styling by Renee Muller