

Hummus-Topped Salmon

Recipe By *Brynie Greisman*



Cooking and Prep:  30
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Serves:  6

Contains: 

Preference: Parve

Difficulty: Easy

Diet: Pescetarian, Gluten Free

Source: Family Table by

Mishpacha Magazine

My hummus-topped salmon in Food Fight prompted a call suggesting the following idea. It's easy, delicious, and full of creamy flavor in each bite. Garnish with pomegranate arils and it's elegant and colorful as well. Thanks, Shoshana Greenspan.

Ingredients (9)

Main ingredients

- 6 salmon fillets
- Gefen Onion Powder**
- garlic powder
- 2 tablespoons **Gefen Soy Sauce**, or to taste
- 1/2 cup prepared hummus, or more if desired
- everything spice (see note)

2–3 tablespoons **Gefen Honey**, or to taste

pomegranate arils, for garnishing

Sommelier Suggests

Latour Netofa White 2017

Start Cooking

Prepare the Salmon

1. Preheat oven to grill/broil setting.
2. Place salmon fillets in a parchment-lined baking pan. Sprinkle with onion powder and garlic powder. Drizzle with soy sauce. Coat each piece with a thick layer of hummus. Sprinkle generously with Everything spice. Drizzle all over with honey.
3. Broil for 10 minutes, or more if you like it really crispy. If you like your salmon well-cooked and soft, turn off oven and leave inside for four to five minutes.
4. Serve hot garnished with pomegranate arils.

Note:

Everything spice is comprised of white and black sesame seeds, poppy, and dehydrated onion pieces. Different varieties are available.

Credits

Food and Prop Styling by Renee Muller

Photography by Moshe Wulliger