

Spinach and Feta-stuffed Salmon

Recipe By *Esty Wolbe*



Cooking and Prep:  25
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Serves:  4

Contains: 

Preference: Dairy

Difficulty: Easy

Occasion: Shabbat, Shavuot

Diet: Pescetarian, Gluten

Free, Low Carb, No Refined

Sugar, Keto

Source: Kosher.com

Exclusive

This elegant salmon stuffed with feta and fresh spinach couldn't be simpler to prepare. [Watch Easy Does It with Esty Wolbe](#) for more super simple recipes.

Ingredients (7)

Main ingredients

salt, to taste

black pepper, to taste

granulated garlic, to taste

- 4 6-ounce pieces of salmon
- 1 cup fresh baby spinach leaves, rinsed, not dried
- 1 package (8-ounce) **Ta'anti Classic Feta Cheese**, crumbled

Sommelier Suggests

- Covenant Israel Blue C Viognier**
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Start Cooking

Prepare the Salmon

1. Preheat oven to 425°F
2. Using a knife, slice lengthwise down the center of the salmon, cutting through the fish but not through the skin.
3. Spread divided halves apart, making sure they remain attached at the bottom, and lay on a parchment lined baking sheet.
4. Lay rinsed (and not dried) spinach leaves in the pockets of the salmon. Top with feta crumbles.
5. Place in oven at 425°F for about 15 minutes until it's golden brown on top and salmon is baked through.