
Pesto-Parmesan Crusted Salmon over Toasted Pine-Nut Quinoa

*Paired with Greg Norman Estates Santa Barbara Pinot Noir

Serves 4

2 lbs Salmon, skin on or off (*preferably wild)	1 1/2 cup quinoa
3 Tbsp basil pesto	3 cups chicken broth
3/4 cup bread crumbs	1 Tbsp butter
1/4 cup freshly grated parmesan cheese	1/4 cup pine nuts
1/2 tsp freshly ground black pepper	1/4 cup finely chopped fresh Italian parsley
3 Tbsp olive oil	

Heat the oven to 400° F.

To prepare the Pine-Nut Quinoa

Add pine-nuts to a medium-sized dry sauce pan. Turn heat to medium and carefully toast the pine-nuts for approx. 3-4 min, constantly moving/stirring them to avoid burning. Once you start to see a slight golden brown color to outside, turn off heat and remove pine-nuts from pan. Set aside in small bowl.

In same saucepan, over high heat, add chicken stock and butter and bring to a slight simmer. Add quinoa, stir and let simmer for 1min. Reduce heat to low and let cook for 10 min. Turn off heat and let sit for additional 15 min.

To prepare the salmon....

Cut salmon into 6oz filets (or have your fishmonger do this for you). Lay filets out on oiled baking tray. Gently spread 1-1½ tsp of basil pesto on top of each salmon filet. In a separate bowl, mix together the bread crumbs, parmesan cheese, black pepper and olive oil until well incorporated and the bread crumbs are moist with olive oil. Spoon approx. 1-2 Tbsp of this bread crumb mixture on top of pesto on each salmon filet. You want a thin, even layer across the top of the filet. Lightly drizzle top of salmon filets with olive oil.

Put salmon in pre-heated oven for approx. 15min. Increase oven to 425° F and continue to cook salmon for additional 5-7min or until top breadcrumb crust becomes golden brown and crispy. Remove from the oven and let sit.

To prepare the dish....

Add the toasted pine nuts to the cooked quinoa and using a fork, fluff the two together. Add in the finely chopped Italian parsley.

Spoon the quinoa onto you plate. Gently lay the finished salmon filet over the quinoa and sprinkle with any additional parsley you might have.



<https://gregnormanestateswine.com/recipes>