

Ferraro's Cucina

Parmesan Herb Encrusted Sock- eye Salmon



Ingredients

- 1 Sockeye Salmon
- 1 1/2 cups **Ferraro's Grated Parmesan Blend**
- 1/2 cup **Minced Garlic**
- 3 tablespoons **Basil, thyme, chives** (chopped)- 1 TBSP each
- Extra Virgin Olive Oil**
- Salt & Pepper**



Preparation

- Heat oven to 375 degrees
- Heat 2 tablespoons extra virgin olive oil in frying pan (oven safe) over medium heat.
- Pat the salmon dry. Mix the parmesan, garlic and herbs.
- Add the salmon to the hot pan skin side down.
- Top the fish flesh side with half of the parmesan mixture.
- Flip the fish, and use a fork to remove the skin to discard. Top the fish with skin removed using the remaining parmesan mixture.
- Cook 5 minutes and then place into pre-heated oven until cooked to your preference.

