



## BAKED ATLANTIC SALMON FILLETS WITH ROSEMARY

*Black spots on the gill covers distinguish Atlantic salmon from their Pacific cousins.*

### INGREDIENTS

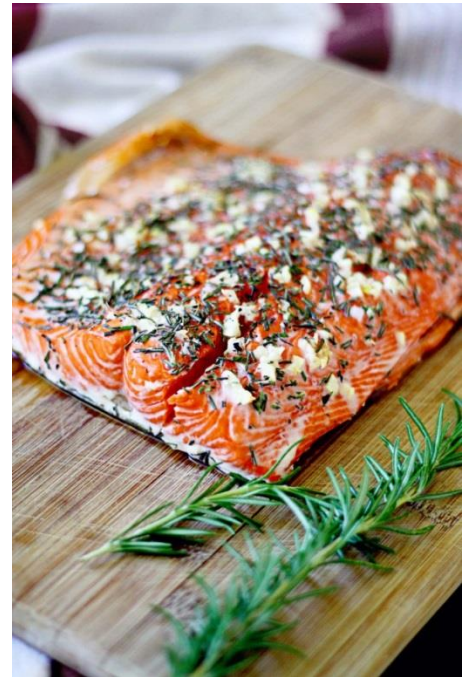
- 4 U.S. farm-raised salmon fillets
- 2 Tablespoons rosemary, minced
- 2 cloves garlic, crushed
- ½ teaspoon white pepper, ground
- 1 Tablespoon olive oil
- 1 pinch salt
- 2/3 cup breadcrumbs
- 1 teaspoon salt
- 1 Tablespoon olive oil

### METHOD

Preheat the oven to 425°. Combine the fresh minced rosemary, crushed garlic, and white pepper with the olive oil. Run through the food processor for ½ minute. Season with salt to taste and finish processing to a paste. In a mixing bowl, combine the paste with the breadcrumbs using a fork.

Lightly oil a baking dish and arrange the salmon fillets in the baking dish. Press equal amounts of the breadcrumb mixture onto the top of each fillet. Drizzle olive oil on top of the breadcrumbs.

Bake for 10-12 minutes or until cooked throughout.



*Yield: 4 servings*