

Featured Recipe

CRISPY GARLIC PARMESAN SALMON

To pair with
2018 PINOT NOIR
LOVELY RITA

Adapted from *Café Delites*

www.cafedelites.com

Serves 8 people



Ingredients

2 LBS. WILD SALMON FILLET

$\frac{2}{3}$ CUP BREAD CRUMBS OR PANKO

$\frac{2}{3}$ CUP GRATED PARMESAN CHEESE

$\frac{1}{4}$ CUP FINELY CHOPPED PARSLEY

4 CLOVES GARLIC, MINCED

$\frac{1}{3}$ CUP MELTED BUTTER

SALT & PEPPER

Method

Preheat oven to 400°.

Line a baking sheet pan with foil and place salmon, skin side down, on the foil.

Mix together the bread crumbs, Parmesan cheese, parsley and garlic in a bowl. Pour in the melted butter and season with salt and pepper to taste. Mix the ingredients together until the bread crumbs absorb the butter. Pour the mixture over the salmon, pressing it into the top until the fillet is completely covered.

Bake uncovered for 12-15 minutes, depending on the thickness of your fillet, until the crust is golden and the salmon is cooked and flakes easily with a fork.

Serve with crispy oven potatoes and green beans for a quick and easy dish that pairs perfectly with a bottle of Longoria 2018 Pinot Noir, Lovely Rita.

Cheers!

-Diana Longoria