



GEORGE
CHIALA'S
RECIPE
OF
THE MONTH
COLLECTION

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Recipe 147



(photo by Marc-Henri)

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Crab & Shrimp Stuffed Salmon Fillets

PREPARATION

- 1 - Drizzle salmon with olive oil and preheat oven to 425°F
- 2 - In a small mixing bowl, add crabmeat, shrimp, breadcrumbs, chives, parsley, cream cheese, lemon zest, and dijon. Use fork to thoroughly combine. Set aside.
- 3 - Prepare salmon for stuffing by cutting two slits into each fillet crosswise. Do not cut through the salmon, just a pocket with a depth about halfway through the salmon. Season each fillet with salt and pepper.
- 4 - Evenly distribute the crabmeat filling amongst each salmon fillet. Place the crabmeat inside the sliced pockets and on top. Arrange salmon fillets in a single layer on a prepared baking sheet. Top each with a slice of lemon.
- 5 - Bake for 12-14 minutes, or until the thickest part of salmon reaches 140°F. If you want to add a little more color to the top, increase temperature to 450° for the last 1-2 minutes of baking.
- 6 - Remove from oven and serve with a side of seasonal vegetables.

INGREDIENTS

- 3 pounds salmon (6 fillets)
- 8 oz jumbo lump crabmeat
- 1/2 pound Shrimp
- 1/3 cup panko breadcrumbs
- 4 oz cream cheese, softened
- 1/8 cup fresh chives, chopped
- 1/4 cup fresh parsley, chopped
- 1 tablespoon lemon zest
- 1 teaspoon dijon mustard
- salt and pepper
- 1 teaspoon olive oil

COOK'S NOTE:

Stuffed with lump crabmeat, prawns, fresh herbs, lemon zest, cream cheese and spices, these baked salmon fillets are full of flavor. You will be surprised by how easy it is to prepare this crowd-pleasing seafood entree (in less than 30 minutes).

Bon Appétit!
-George