



Horseradish Crusted Salmon

Active Time: 20 minutes | **Total Time:** 20 minutes | **Serves:** 6

Nutrition Information Per Serving

324.6 calories, 5.43 g carbohydrate, 2 g fiber, 3.43 g NET carbs, 35.63 g protein, 17.47 g fat

Ingredients

- 8 Tbsp(s) organic horseradish
- 1 tsp sea salt
- 1 whole organic shallot, minced
- 36 ounce(s) wild salmon fillets
- 1/2 tsp(s) freshly ground black pepper
- 1 Tbsp organic extra virgin olive oil
- 2 Tbsp(s) fresh dill, chopped
- 1/2 cup(s) blanched organic almond flour

Preparation

1. Heat oven to 450 degrees and position rack 8 to 12 inches from heat.
2. Add almond meal to a medium bowl. Stir in half of the salt and pepper, along with the shallot, dill, and horseradish. Drizzle with olive oil and mix to combine. Set aside.
3. Rub bottom and sides of a 12-by-17-inch pan with olive oil.
4. Place salmon on pan, spacing fillets 2 inches apart. Sprinkle salmon with remaining salt and pepper.
5. Pat horseradish mixture onto top of each fillet.
6. Transfer to oven and bake until just cooked through, 5 to 6 minutes.
7. Turn heat to broil, and cook until tops are a rich golden brown, 1 to 2 minutes. Serve immediately.

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