

Quick & Easy

THE COSTCO WAY

Kirkland Signature Pecan-Crusted Salmon

Makes 4 servings

Ingredients:

3 Tbsp plus 1 to 2 tsp olive oil, divided
1½ lbs Kirkland Signature Frozen Salmon fillets, thawed
1 cup Kirkland Signature Pecans
1 cup parsley, roughly chopped
¼ cup chives, chopped
2 garlic cloves, smashed
¼ tsp cayenne pepper
2 to 3 tsp lemon zest
2 Tbsp lemon juice, divided
1 tsp salt
½ tsp pepper

Instructions:

Preheat oven to 350 F. In a 9 x 13-inch baking dish, drizzle 1 to 2 tsp of olive oil. Pat dry Kirkland Signature™ Frozen Salmon fillets with a paper towel. Place fillets in the baking dish. In a small food processor, combine Kirkland Signature Pecans, parsley, chives, garlic, cayenne pepper, lemon zest, 1 Tbsp lemon juice and 2 Tbsp olive oil. Process until finely ground. Sprinkle fillets with salt and pepper. Evenly coat the top of fillets with pecan mixture, patting down to adhere. Bake for 20 to 25 minutes, or until internal temperature reaches 145 F and salmon separates easily with a fork. Remove from oven. Drizzle with remaining 1 Tbsp of olive oil and 1 Tbsp of lemon juice.

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