

# Roasted Salmon with Pistachio Gremolata

This is a delightful salmon dish because it is quick to make but looks and tastes special. I get the pistachio nuts at By-the-Pound in Ann Arbor. I serve it with black rice (see recipe) and broccoli rabe (see recipe).



## Ingredients:

- 1/4 Cup raw, shelled pistachio nuts
- 1 small bunch parsley (2 Tbsp. chopped)
- 1 garlic clove minced
- 1 lemon (1 tsp. zest)
- 2 tsp. olive oil
- 1/4 tsp. salt
- 1/8 tsp. pepper
- 4 center-cut skinless salmon fillets; 1 to 1 1/2" thick, 6-8 oz each

## Equipment:

- Temperature probe with remote readout
- Toaster oven (optional)
- Aluminum foil

**Salmon with Pistachio Gremolata on Black Rice:**

<input checked="" type="checkbox"/>	Directions	Time (min)
	Start black rice about an hour before serving. See recipe.	1
	Toast 1/4 cup shelled, raw pistachio nuts	2
	Mince 2 Tbsp. fresh parsley	2
	Peel and mince 1 clove of garlic	2
	Allow nuts to cool, and then chop	1
	Preheat oven to 450	8
	Combine pistachios with 2 Tbsp. parsley, 1 tsp. lemon zest, 1 garlic clove minced. Set aside (gremolata topping)	4
	Line baking pan with aluminum foil. Do not spray—the skin is supposed to stick to the foil.	1
	Pat salmon dry with paper towels. Rub salmon with 2 tsp. oil except for the skin side. Season with 1/4 tsp. salt and 1/8 tsp. pepper	2
	Arrange salmon on baking pan, skin side down. Insert temperature probe.	1
	Roast salmon until it reaches 125 degrees	10
	On the plates, make a bed of black rice.	2
	Slide a spatula between skin and salmon to separate, and then transfer to plates on the bed or rice	3
	Sprinkle salmon with gremolata and serve.	2
	Total	41 min.