



Wasabi Pea and Potato Crusted Salmon

NIBBLEDISH CONTRIBUTOR

Ingredients

1/2 cup wasabi peas

1/2 cup instant potato flakes

1/2 teaspoon kosher salt

4 eight ounce salmon fillets

4 tablespoons olive oil

For garnish: soy sauce, wasabi paste, pickled ginger, and Viet nameese fish sauce

Instructions

Preheat the oven to 400 degrees.

Coarsely grind the peas in a processor-leave chunky.

Mix the ground peas, potato flakes, and salt.

Brush the tops of the fish fillets with two tablespoons of the oil, and press the pea mixture into the surface of the fillets.

Place the fillets on a non-stick baking sheet, Drizzle the fillets with the two remaining tablespoons of oil, and bake at 400 degrees for 10 to 12 minutes for medium rare.

Serve with ppickled ginger, soy sauce, wasabi paste, and Viet Nameese fish sauce.
