



Pesto-Crusted Salmon w/ Romanesco & Parmesan Rice

NIBBLEDISH CONTRIBUTOR

Ingredients

- 2 salmon fillets
- Your favorite pesto
- EVOO
- Brown Rice (prepared)
- 2 TB Parmesan cheese
- handful chopped green onions
- salt pepper

- Side of Romanesco broccoli - steamed

Instructions

Smear the top of salmon with your favorite pesto. Cook at 400 degrees for 25 minutes. Prepare other sides as described. So easy, and definitely full of flavor.
