Lemon Pepper Salmon

NIBBLEDISH CONTRIBUTOR

Ingredients

- 1 lb. Wild Salmon (No farm salmon!)
- 1 egg
- 1 c breadcrumbs
- 1 lemon
- 1 bunch of asparagus
- 1 tbsp. chipotle powder (or black pepper)

- 1 c plain yogurt (or cottage cheese)

Instructions

Skin and cube salmon. Squeeze lemon juice over salmon and cover with pepper or chipotle powder. Crack the egg into a bowl. Fill another bowl with breadcrumbs. Dip salmon into egg, then coat with breadcrumbs. Sprinkle asparagus with pepper or chipotle powder and place on the same stone (or pan) with salmon. Bake for 10-15 minutes.

Meanwhile add pepper to cottage cheese or yogurt and let chill.

When salmon is done, drizzle with yogurt or cottage cheese mixture. Enjoy.