

## DESTINATION 4

# glacier bay national park, alaska

## Hazelnut Crusted Salmon with Maple Glaze



**Servings:** 5

### Ingredients:

#### Hazelnut Crust:

- ½ cup blanched, toasted hazelnuts + extra for vegetable garnish
- ½ cup Panko breadcrumbs, divided
- ¼ cup fresh parsley leaves, finely chopped
- ½ teaspoon smoked paprika
- ¼ teaspoon salt
- 2 tablespoons unsalted butter, melted

#### Maple Glaze:

- ¼ cup maple syrup
- 2 tablespoons Dijon
- 1 tablespoon olive oil
- ½ teaspoon smoked paprika
- ½ teaspoon cumin
- ¼ teaspoon chili powder
- pinch of salt

5 (6 to 8 ounce) salmon fillets

1 pound fresh green beans or haricot vert, trimmed

fresh lemon wedges

salt to taste

### Instructions:

Preheat oven to 400°

Place hazelnuts and ¼ cup of Panko in smaller bowl of a food processor. Process until hazelnuts are ground to the size of breadcrumbs.

In a medium bowl, combine hazelnut mixture, the remaining ¼ cup of Panko with the balance of hazelnut crust ingredients. Stir to combine.

In small glass bowl, whisk all maple glaze ingredients to combine. Reserve 2 tablespoons of maple mixture for green beans.

Spread crust mixture onto a large dinner plate. Brush salmon tops (skin side will be down) with maple glaze and press into crust to coat top. When all salmon tops are glazed and crusted, place on an oiled sheet pan, skin side down. Bake for 8 to 10 minutes, until top is golden and salmon is just barely cooked through.

Blanch green beans in a pot of salted boiling water for a few minutes. Drain; toss with reserved maple glaze and a squeeze of lemon. Salt to taste.

Plate salmon alongside green beans. Garnish with chopped toasted hazelnuts if desired.