

# PISTACHIO SALMON STEAK WITH ROASTED POTATOES AND PEPPERS



## INGREDIENTS FOR 4 PORTIONS

- 4 fresh salmon steaks 150g each
- 250g Pepper Fillets in Sunflower Oil
- 200g boiled potatoes
- 60g breadcrumbs
- 60g Pistachio Sauce
- q.s. Extra-Virgin Olive Oil
- q.s. Sea Salt Flakes
- q.s. Black Pepper, Ground
- q.s. chopped parsley
- q.s. roasted pistachios

## METHOD

- In a bowl mix the breadcrumbs and the pistachio nuts pesto and pass the slices of salmon on both sides with the obtained bread.
- Brown the salmon in a pan with oil, place it on a baking pan and cook until the end in the oven.
- Apart, squash with a fork the still warm boiled potatoes and, once seasoned with oil, salt, pepper and chopped parsley, prepare 4 molds.
- In a pan cook the peppers over low heat with oil and parsley.
- Once all the ingredients are ready, serve after garnishing to taste.

## PRODUCTS IN THIS RECIPE



**Pepper Fillets in  
Sunflower Oil**



**Pistachio Sauce**



**Extra-Virgin Olive Oil**



**Sea Salt Flakes**



**Black Pepper, Ground**