

PECAN CRUSTED SALMON

INGREDIENTS

$\frac{3}{4}$ Cup Chopped Pecans

$\frac{1}{4}$ Cup Maple Syrup

1 piece canned Chipotle Pepper and sauce

Salt

2 pc Salmon 4 to 6 ounce

Parchment Paper

DIRECTIONS

PreHeat oven 400

Rip large piece of parchment paper and set aside

Pat dry Salmon

Chop pecans or pulse in food processor but leave it slightly chunky. Chop one chipotle pepper and toss in bowl with pecans, maple syrup and $\frac{1}{8}$ tsp of salt, mix all ingredients.

Lay salmon in the center of the parchment paper, pour equal parts of mixture on top of fish. Fold parchment paper, tucking folded ends under the fish to hold in place.

Place in center of oven and bake 15 to 20 minutes depending on thickness of fish.

