



Roasted Salmon w/Pesto Linguine and Asparagus

12oz Linguine

- 12 Asparagus, trimmed, blanched, and quartered
- 1 Container store bought Pesto Sauce
- 4 Salmon fillets, 6-8oz each
- 2 Tablespoons Olive Oil
- 1/2 cup Mitzuna or Arugula
- Salt
- Black Pepper, freshly ground
- 1/4 cup Almond Accents Original Oven Roasted sliced almonds



Preparation Time : 15 minutes

Bring a large pot of water to a boil. When boiling, add linguine and cook according to package directions.

Preheat oven to 450 F. Heat olive oil in an oven proof skillet over medium high heat. Season fish with salt and pepper. Add fillets skin side up and sauté for 3 minutes without turning. Turn salmon and immediately place skillet in the oven and roast for about 4 minutes.

Remove skillet from oven and transfer fish to a large plate and lightly cover with foil.

When the linguine is almost done, add blanched asparagus to the pot. As soon as the water returns to a boil, drain the pot into a colander. Place the linguine and asparagus into a mixing bowl and toss well with 4 tablespoons of pesto. Season to taste.

Divide pasta among 4 plates. Place salmon on top of pasta. Garnish salmon with mizuna. Sprinkle dish with Almond Accents.

Serves 4

For more great recipe ideas, visit www.almondaccents.com.