

Spicy Almond Crusted Salmon

chef Alyssa - Aldi Test Kitchen
www.aldi.com

Servings: 4

*16 ounces wild caught
salmon fillets, thawed*
*6 ounces slivered almonds,
chopped*
2 teaspoons chili powder
2 teaspoons paprika
1/2 teaspoon ground cumin
1 teaspoon salt
1 teaspoon pepper
1/4 cup plain breadcrumbs
1 teaspoon olive oil

Preparation Time: 5 minutes**Cook Time: 15 minutes**

Preheat the oven to 375 degrees.

Place the salmon fillets on a parchment-lined baking sheet.

In a medium bowl, combine the almonds, chili powder, paprika, cumin, salt, pepper, breadcrumbs and olive oil. Mix well.

Divide the crust mixture evenly over the salmon fillets. Press the crust firmly onto the salmon.

Bake for 15 minutes or until the crust is golden brown and the fish is flaky.

Per Serving (excluding unknown items): 269 Calories; 24g Fat (74.1% calories from fat); 9g Protein; 10g Carbohydrate; 4g Dietary Fiber; 0mg Cholesterol; 551mg Sodium. Exchanges: 1/2 Grain(Starch); 1 Lean Meat; 4 Fat.