

Grilled Pesto Salmon Bites



PREP TIME
10 minutes

COOK TIME
10-12 minutes

READY IN
22 minutes



SERVINGS
24

FOREST
INGREDIENTS
Salmon
Beach Asparagus Pesto

Ingredients

Olive oil Spray

Salt & Pepper

Salmon Filet, 6 lbs

Beach Asparagus Pesto, 2 8 oz. jars

Steps

- Preheat oven to 350°F.
- On a large cutting board, cut salmon filet into 1" chunks and place in a large bowl. Square into cubes, trimming sides so the salmon can cook evenly with a nice appearance.
- Pour 1 8 oz. jar of Beach Asparagus Pesto over the salmon chunks and mix gently to evenly coat salmon chunks.
- Spray a large baking sheet with olive oil.
- Pour the bowl of salmon onto the baking sheet and bake for 7-10 minutes or until the salmon flakes when pushed gently with a fork.
- Remove from the oven. Plate remaining pesto on individual serving plates (just a dab will do!) and top with a salmon chunk.

Notes

Be careful to not overcook the salmon... it tastes best when it is nice and moist. If you don't

FOREST FRESH ALASKA

have Beach Asparagus Pesto on hand, substitute with any pesto sauce you like.