



Pesto Salmon Fillets Wrapped in Phyllo Pastry

Ingredients

350 g Salmon Fillets

Phyllo Sheets

Basil Pesto

1/4 Cup Pine Nuts

10 Cloves Garlic

2 oz Fresh Basil Leaves

1/4 Cup Olive Oil

Clarified Butter

Directions

- Pesto:

-Put all ingredients in a food processor

-Blend to a paste

- Rub paste on fillets, placing on Phyllo sheets and wrapping

- Brush with butter

- Bake at 350 degrees for 15 minutes or until pastry is browned

Prep Time: 45 minutes

Serves: 2

These recipes courtesy of:
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