

Pesto-Crusted Salmon

Recipe Courtesy of Darryl "DAS" Smith

Ingredients

1 ea - 7 oz Salmon Fillet

1 bunch Fresh Basil

1/2 cup Pine Nuts

1/2 cup Black Sesame Seeds

1 cup Olive Oil

1 tsp Black Pepper

1 tsp Salt

1 cup Jasmine Rice

2 stalks Fresh Bok Choy

3 oz. Hoisin Sauce

1/2 cup Orange Juice

Method

1. In food processor blend basil and sesame seeds; add 1 cup olive oil gradually until pesto is blended smoothly.
2. Add salt and pepper to taste.
3. In rice cooker, begin cooking 1 cup of rice with 2 cups of water. (In the absence of a rice cooker, boil rice in water for approximately 45 minutes until rice is fork tender.)
4. In separate pot, boil Bok Choy in water for 8 minutes, or until fork tender.
5. Smooth pesto over salmon fillet until top side is completely coated.
6. Sear salmon in hot pan with 1 oz olive oil until pesto is slightly browned.
7. Turn salmon over and lower heat to finish searing.
8. In sauce pan, add 1/2 cup orange juice over high heat.
9. Let sit for 3 minutes. The juice will reduce until it's thick enough to coat the back of a spoon.

10. Whisk in 3 oz of Hoisin sauce.
11. Place cooked rice on plate; place Bok Choy over rice, and salmon on top.
12. Drizzle Hoisin sauce over the salmon.