

Chickpea and Black Sesame Crusted Salmon

Servings: 6

INGREDIENTS

- 4 oz RykoffSexton™ unfiltered extra virgin olive oil
- 2 c Chef's Line™ chickpea and black sesame chips, chopped
- tt salt and pepper
- 6 ea 5-oz Harbor Banks® skinless salmon fillets
- 1 c Chef's Line black olive tapenade

PREPARATION

In a small bowl, blend oil and crushed chips to make crumbs. Season with salt and pepper. Sear salmon in hot pan on one side. Top with thin layer of tapenade, followed by crumbs. Bake in 425° oven for 10–12 minutes. Drizzle with more oil.

