

Pecan Crusted Salmon

2 salmon fillets (6 oz each)
2 T. mayonnaise
½ cup finely chopped pecans
1/3 cup seasoned bread crumbs
2 T. grated Parmesan cheese
1 T minced fresh parsley
1 T. butter, melted

Cucumber sauce

½ cup chopped seeded peeled cucumber
½ cup vanilla yogurt
½ t. snipped fresh dill or ¼ t dill weed
1/8 t. garlic powder

Place salmon skin side down in a greased 11X7X2 in. baking dish. Spread 1 tablespoon mayonnaise over each fillet. Combine the pecans, bread crumbs, Parmesan cheese, parsley and butter; spoon over salmon. Bake at 425 degrees for 10–15 minutes or until fish flakes easily with a fork. Meanwhile, in a small bowl, combine the cucumber sauce ingredients. Serve with the salmon.