Salmon on Orzo

Servings: 2

PREPARATION:

Toast the Panko

- Line a plate with a paper towel.
- Place a large non-stick pan over medium heat and add I tsp. olive oil. Add panko to hot pan. Stir occasionally until golden-brown and toasted, 1-2 minutes. Transfer panko to towel-lined plate.
- Wipe pan clean and return to medium heat.

Cook the Salmon

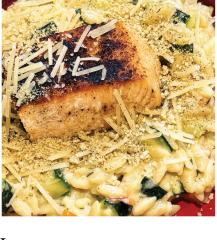
- Pat salmon dry. Rub the flesh side with olive oil and a pinch of salt. Add a splash of olive oil to the hot pan and sear the salmon, skin-side up for about 4 minutes until browned.
- Flip salmon and sear on skin for another 4 to 6 minutes until done to preference. Remove to a plate and tent with foil to rest.
- Wipe the pan and return to heat.

Cook the Zucchini/Tomato cream

- Add a splash of olive oil to the hot pan, add zucchini and a pinch of pepper.
- Increase heat to medium high and stir occasionally until tender, 3-5 minutes.
- Add diced tomato, pesto, butter, cream, garlic and 1/4 cup water to the pan and bring to a simmer, cook for two minutes.
- Stir in half the Parmesan cheese, stir in orzo and return to a simmer. If it's too thick, add water I then at a time to get a loose
- Remove from heat, season with salt and pepper to taste, and cover to keep warm.

Plate and Serve

Plate dish as pictured, placing salmon over plates of orzo and topping with remaining cheese and the toasted panko. Bon appétit!



INGREDIENTS:

- 12 oz. Salmon Fillets (skin on)
- 12 oz. Cooked Orzo
- 4 fl. oz. Cream
- I Zucchini, quartered and chopped into 1/2" dice
- I Roma Tomato, cored and chopped into 1/4" dice
- 2 oz. Shredded Parmesan Cheese
- 1 tbsp Pesto
- 1 tbsp Butter
- 2 Tbsp. Italian Panko Blend
- 1 clove garlic, minced

QQOM THE KITCHEN OF.

Suggested Wine Pairing: Sarah's Vineyard EstateViognier, Muns Vineyard Pinot Noir, or Estate Grenache