

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 1 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 1 tbsp at a time to get a loose texture.
- 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
- 1 Zucchini, quartered and chopped into 1/2" dice
- 1 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

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

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