

BAKED SALMON

WITH TEXAS PECAN BASIL PESTO

with Chefs Blend Extra Virgin Olive Oil

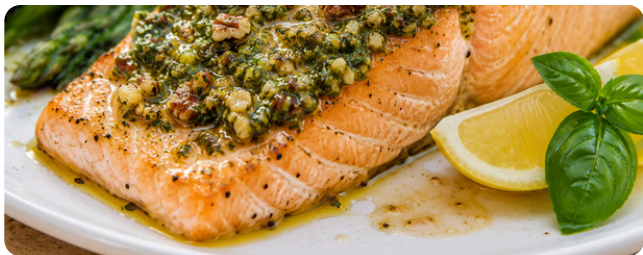
Ingredients

- **For the Salmon**

- 4 salmon fillets (6 ounces each)
- 2 tablespoons Chef's Blend Olive Oil
- 1 tablespoon White Balsamic Vinegar
- 1 teaspoon kosher salt
- ½ teaspoon freshly ground black pepper
- 1 teaspoon lemon zest
- Lemon wedges, for serving

- **For the Texas Pecan Basil Pesto**

- 3 cups fresh basil leaves, tightly packed
- ½ cup toasted Texas pecans
- ½ cup freshly grated Parmesan cheese
- 3 garlic cloves
- ½ cup Chef's Blend Olive Oil
- 1 tablespoon White Balsamic Vinegar
- ½ teaspoon kosher salt
- ¼ teaspoon black pepper
- 1 tablespoon fresh lemon juice (optional)



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Directions

1. Preheat the oven to 400°F and line a baking sheet with parchment paper or lightly grease it with Chef's Blend Olive Oil.
2. In a food processor, combine the basil, toasted pecans, Parmesan, garlic, salt, and pepper. Slowly drizzle in Chef's Blend Olive Oil until smooth, then add the White Balsamic Vinegar and lemon juice.
3. Brush the salmon with Chef's Blend Olive Oil, drizzle with White Balsamic Vinegar, season with salt, pepper, and lemon zest, then spread the Texas Pecan Basil Pesto over the top.
4. Bake for 12–15 minutes, until the salmon flakes easily and reaches 145°F.
5. Broil for 1–2 minutes if desired.
6. Serve with fresh lemon wedges, an extra spoonful of pesto, and a light drizzle of White Balsamic Vinegar.