

STUFFED SALMON WITH LUMP CRABMEAT, SPINACH AND ROASTED RED PEPPERS

By: Simply Creative Chef Rob Scott

Ingredients:

Yields 2 servings

12 ounces salmon fillets (4 6oz fillets) with skin off
4 ounces crabmeat, drained well
2 ounces cream cheese, softened
1 large egg, whipped
1 tablespoon mayonnaise
¼ cup baby spinach
1 tablespoon roasted red peppers, diced
½ cup mozzarella cheese, shredded
1 teaspoon Old Bay seasoning
¼ teaspoon sea salt, to taste
1/8 teaspoon black pepper, to taste
2 tablespoons panko bread crumbs

Directions:

- Preheat oven to 350 degrees F
- Cook spinach in a little bit of water till fully cooked, take off the heat and allow to cool
- When spinach is cool, squeeze out all of the water – excess water will make the stuffing loose
- In a mixing bowl add in the softened cream cheese, mayonnaise, egg, and the old bay seasoning
- Whip together until well blended
- Fold in the spinach, roasted peppers, shredded mozzarella, and drained crab meat
- Mix gently and if the mixture is too loose, you can add a little bread crumb to tighten it up
- Place salmon on a baking sheet and season with salt and pepper
- Portion stuffing out and place on top of salmon fillet and sprinkle with breadcrumbs on top
- Pour a little water on the baking dish to help keep the salmon moist while it is cooking
- Cook salmon at 350 degrees F for 18-22 minutes – the salmon should be done but not overcooked