

## BAKED SALMON

### INGREDIENTS:

8 slices of white bread with the crusts removed  
1/3 cup of basil leaves  
1/3 cup of grated parmesan cheese  
4 salmon portions with the skin on

### DIRECTIONS:

Preheat oven to 200c and lightly grease a baking dish that will fit all four salmon portions.

Using a food processor, process bread until roughly chopped.

Add basil & parmesan and process ingredients to a fine consistency.

With the processor still running, add the olive oil & mix until well combined.

Place salmon skin side down in prepared dish and sprinkle crumb mixture over the top.

Bake for 25-30 minutes depending on the thickness of the fish or until just cooked through.

Serve with salad or vegetables.

Best served immediately.

### PREPARATION TIME:

10 minutes

### COOKING TIME

25-30 minutes