



Simple | Healthy | Delicious

Baked Peanut Salmon with Coconut Rice



INGREDIENTS

1 cup rice of choice
1 ½ cups coconut milk
4 salmon fillets
1 egg
¼ cup Nature's Earthly Choice™ Peanut Powder
¼ cup seasoned bread crumbs
¼ teaspoon salt
1 teaspoon ground black pepper
½ to 1 teaspoon ground cayenne (optional)
Olive oil for greasing

DIRECTIONS:

1. Pre-heat the oven to 450 degrees Fahrenheit. Meanwhile, cook the rice according to the package's directions, adjusting the coconut milk as necessary.
2. In a small bowl, lightly whisk the egg. In a separate bowl or plate, combine the peanut powder, bread crumbs, salt, pepper, and cayenne.
3. Dip each side of a fillet into the egg. Repeat in the peanut-bread crumb mixture, then place on a greased metal baking sheet. Repeat with the remaining fillets.
4. Bake for 10 to 14 minutes or until flaky. Serve with coconut rice and vegetables of choice.