



Stuffed-Baked Salmon

Level: Easy

Prep Time: 30 minutes

Serves: about 5

Cooking Time: 30 to 40 minutes



2 lbs. boneless salmon fillet

$\frac{1}{2}$ Tbsp. garlic salt

$\frac{1}{4}$ tsp. white or black pepper

1 Tbsp. capers; rinsed and drained

Stuffing:

$\frac{1}{2}$ cup mayonnaise

2 (6 oz.) cans fancy lump crab meat OR 1 (10 oz.) package imitation crab; finely chopped or shredded

1 (2 oz.) container tobiko (flying fish roe)

1 stalk celery; back fibers removed and finely chopped

3 cloves fresh garlic; finely chopped

$\frac{1}{2}$ (8 oz.) tray white mushrooms; stems removed, tops wiped clean with a wet paper towel, and finely chopped

$\frac{1}{4}$ cup fine panko (Japanese style bread crumbs)

$\frac{1}{8}$ tsp. black pepper

Garnish:

1 (2.25 oz.) packet Shake 'n Bake original seasoned coating mix

$\frac{1}{2}$ a lemon; thinly sliced

$\frac{1}{2}$ a lemon; cut into wedges

2 stalks green onion; finely chopped

Preheat oven to 375°. In a large bowl, mix all the stuffing ingredients together. Set aside.

Rinse salmon fillet and pat dry with a paper towel. Place salmon skin side down on a foil-lined shallow baking pan. With a sharp knife, score the salmon. Season the fillet with the garlic salt and pepper. Place the capers on the fillet, working some of the capers in between the shallow cuts. Cover the salmon fillet with the stuffing, spreading it out evenly. Then evenly sprinkle the packet of Shake 'n Bake over the stuffing. Cover with foil and bake for 30 to 40 minutes. Remove the foil cover, set the oven to broil, and cook until the top is golden brown. (When broiling check the fish often, it will brown quickly.) Garnish with lemon slices and green onion for presentation. Squeeze a lemon wedge on the fish before eating.