

## Pomegranate Pistachio-Encrusted Salmon

Serves 2

**Samak bi Fistouk bil Furin (samak bee fistouk bill fur-rin)**

This is a delicious way to enjoy oven roasted salmon. It is one of my signature classics that I have created over the years. The flavors of the pomegranate glazed salmon with the crunch of the toasted pistachio and Panko topping over a bed of caramelized onions and spinach all reach perfection when sprinkled with fresh pomegranate seeds and a pomegranate-lime drizzle. Sahtain! (Double Health)

**Specialty ingredients:** Pomegranate molasses and tahini. Both can be found at specialty markets or online at [shopkamal.com](http://shopkamal.com)

**Prepare ahead:** All of the ingredients can be prepared in advance. The onions can be caramelized in advance. Once ready to complete, prepare the fish and spinach as directed in the recipe. Serve at once.

### For the Pomegranate Pistachio-Encrusted Salmon

12 to 16 ounces of Atlantic or Pacific Salmon

1 tablespoon and 1 tablespoon pomegranate molasses, divided

2 teaspoons and 2 teaspoons freshly squeezed lime juice, divided

1 teaspoon and 1 teaspoon brown sugar, divided

1 tablespoon and 2 teaspoons tahini, divided

1/4 teaspoon salt

1/8 teaspoon black pepper

1/16 teaspoon white pepper

1/4 cup coarsely chopped unsalted pistachio

2 tablespoons Panko bread crumbs

Cooking spray

1 tablespoons fresh pomegranate seeds

### For the Caramelized Onions and Spinach

2 tablespoons olive oil

3 cups sliced yellow onion (1/4 inch slices)

1/4 teaspoon salt

6 cups fresh spinach leaves

1 tablespoon freshly squeezed lime

### **To prepare the pomegranate pistachio-encrusted salmon**

Preheat the oven to 450F. Line a baking tray with aluminum foil and spray it with cooking spray, set aside. Rinse the salmon under cold running water. Pat dry with paper towel. Cut the salmon in to two equal pieces. Set them aside on paper a paper towel lined dish.

In a small bowl combine 1 tablespoon pomegranate molasses, 2 teaspoons lime juice, 1 teaspoon brown sugar, 1 tablespoon tahini, the salt, black pepper and white pepper. Mix well. Set this glaze for the salmon aside. In a separate bowl combine 1 tablespoon pomegranate molasses, 2 teaspoons lime juice, 1 teaspoon brown sugar and 2 teaspoons tahini. Mix well. Set this drizzle for the salmon aside.

Combine the pistachio and Panko crumbs together on a flat dish, set aside. With a small spoon, coat the flesh side of each piece of salmon with the pomegranate glaze. Dip each piece of salmon, glazed side down into the pistachio mixture, coating each piece generously. Set each on the foil lined baking tray. Place the tray on the middle rack in the oven for 10 minutes.

While the fish is baking, prepare the caramelized onion and spinach mixture.

After 10 minutes, make sure the fish is cooked through. While the tray remains on the middle rack, turn the broiler on high and slightly brown the pistachio topping for about a minute or so. Keep a close eye to avoid burning the pistachio topping.

Remove the tray from the oven and set it aside. Divide the caramelized onions and spinach onto your serving plate(s). Peel the skin off the back off each piece of fish prior to transferring it on top of the caramelized onion and spinach. Garnish each piece of salmon with 1 tablespoon of the pomegranate seeds, followed by the pomegranate drizzle and serve.

### **To prepare the caramelized onion and spinach**

Preheat the olive oil in a large skillet over high heat. Add the onions and salt. Cook and stir over high heat until the onions are evenly browned and caramelized. Turn

off the heat and fold in the spinach and lime juice. Cook and stir until the onions and spinach are evenly incorporated. Set aside uncovered.