



FOLDED HILLS

WINERY · RANCH · FARMSTEAD



Lisa's Favorite

Macadamia-Crusted Salmon
(or Chicken!) with Rainbow Slaw

SERVINGS: 8

INGREDIENTS

FOR THE SALMON

1½ cups salted, roasted macadamia nuts
1 egg
2 tbsp flour
3 lbs salmon cut into eight 2" pieces
(can substitute boneless chicken breasts)
2 tbsp olive oil

FOR THE SLAW DRESSING

1 10-ounce jar of sweet chili sauce
¼ cup white wine vinegar
2 tbsp sesame oil
2 tbsp black sesame seeds
2 tbsp low-sodium soy sauce

FOR THE SLAW

½ cup peeled, diced jicama
1 red pepper, julienned
2 watermelon radishes, sliced
and quartered
3 scallions, trimmed and chopped
2 mangos, peeled, pitted, and julienned
½ medium head of red cabbage,
thinly sliced
½ medium head of green cabbage,
thinly sliced
3 tbsp fresh, chopped cilantro

DIRECTIONS

FOR THE SALMON

In a food processor chop macadamia nuts into pea-size pieces and transfer to a shallow bowl. In another shallow bowl, whisk the egg. Spoon flour onto a small plate. Press the top of each salmon piece into flour to coat lightly, then dip each in egg. Evenly coat the top of each piece of salmon with macadamia nuts, pressing them into the flesh. In a large nonstick sauté pan, heat olive oil and cook salmon, macadamia nut-side down, for approximately 2 minutes until lightly browned. Watch closely so the nuts don't burn. With a spatula, turn salmon over and cook for approximately 3 more minutes. Transfer salmon to a baking sheet and set aside.

FOR THE SLAW AND SLAW DRESSING

To make slaw dressing: In a medium bowl, whisk all ingredients together until combined.

To prepare slaw: In a large bowl, combine all ingredients. Drizzle dressing over slaw and toss until lightly coated. Reserve remaining dressing to finish the salmon.

To serve, place slaw on a large platter and top with salmon. Lightly drizzle dressing over salmon. Serve over rice if desired.

PAIR WITH:

Folded Hills 2022 Lilly Rosé...bursting with bright mouthwatering acidity balanced by gentle fruit flavors of mango, guava, strawberry, and a touch of tangerine.

