

# Macadamia-Crusted Salmon with Rainbow Slaw

SERVINGS: 8

Recipe Courtesy of Folded Hills' Executive Chef Mark Gonzales



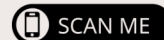
FOLDED HILLS

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## PAIR WITH:

Folded Hills Lilly Rosé...boasting aromas of strawberries, white nectarine, citrus zest, rose petal, and red cherry, followed by an incredible combination of nectarine, watermelon, and a hint of grapefruit. Coupled with a touch of saline driven minerality and vibrant acidity, this wine is an easy pairing wine, and an instant favorite.



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## INGREDIENTS FOR 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 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 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 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.

## DIRECTIONS FOR 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.