

Quick & Easy

THE COSTCO WAY

Kirkland Signature Walnut-Crusted Salmon

Makes 4 servings

Ingredients:

1 large sweet potato, peeled and cubed
1 lb Brussels sprouts, halved
6 shallots, chopped
2 Tbsp olive oil, divided
Salt to taste plus ¼ tsp, divided
Pepper to taste plus ¼ tsp, divided
⅔ cup Kirkland Signature Walnuts, finely chopped
2 Tbsp coarse ground mustard
3 Tbsp maple syrup
½ tsp paprika
1 lb salmon
1 large apple, cubed

Instructions:

Preheat oven to 425 F. Line a rimmed baking sheet with parchment paper. Toss potatoes, Brussels sprouts and shallots with 1 Tbsp olive oil. Spread on baking sheet. Sprinkle with salt and pepper to taste. Bake for 15 minutes. In a small bowl, combine Kirkland Signature™ Walnuts, mustard, maple syrup, remaining 1 Tbsp olive oil, paprika, ¼ tsp salt and ¼ tsp pepper.

Remove baking sheet from the oven. Toss vegetables. Push to the edges of the pan to make room for the salmon. Rinse and pat dry salmon. Place salmon in the center of the pan. Spoon walnut mixture on top of salmon. Sprinkle apples around the salmon on top of the vegetables. Bake for 15 to 18 minutes, or until flaky and internal temperature reaches 145 F.

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