



**MASCARPONE SPINACH STUFFED SALMON
WITH BUTTER CRUMB TOPPING**

Serves 4.

1-6 oz. bags fresh baby spinach
1/2 cup mascarpone, at room temp.
Pinch freshly ground nutmeg
Salt and pepper
4 (6 oz.) salmon fillets
Olive oil
1 1/2 cups coarse fresh breadcrumbs (bread ground in the food processor)
1/4 cup unsalted butter, melted
1/4 cup freshly grated Parmesan

1. Place spinach in a large glass baking dish and cover with plastic wrap. Poke one hole in plastic and microwave on HIGH power for 3 to 4 minutes or until wilted. Drain and squeeze dry and finely chop. Place in a bowl and let it cool. Add mascarpone and nutmeg to the spinach and combine well. Season to taste with salt and pepper.
2. Cut one 3/4-inch-deep, 2 1/2-inch-long slit down center on the top side of each salmon fillet, forming a pocket for spinach mixture. Fill each slit with spinach, dividing equally among salmon fillets—this may well mound a bit on top of the salmon. Can be made 4 hours ahead to this point; cover and refrigerate.
3. Preheat oven to 450 degrees. Line a baking sheet with parchment. Brush salmon with olive oil and season with salt and pepper. Place salmon on prepared baking sheet. Mix breadcrumbs, melted butter and Parmesan cheese in a medium bowl. Top each salmon fillet with breadcrumbs, pressing to adhere. Bake salmon until cooked in the center, 12 to 15 minutes.