

Simple And Elegant Salmon Dish Livens Up The Season



Salmon with Parsley-Almond Pesto has a spicy secret.

(NAPSA)—Salmon with Parsley-Almond Pesto has a spicy secret. Its emerald basting mixture of parsley, garlic, almonds, lemon juice and olive oil is complemented with a generous splash of mild green jalapeño sauce. This subtle addition of green jalapeño sauce brings the perfect amount of tanginess to the dish, while enhancing the salmon's wonderful flavor. Once basted, the salmon is broiled for only five to 10 minutes, making this light, delicious entrée perfect for any day of the week or for celebrating seasonal occasions.

Salmon With Parsley-Almond Pesto

**1 cup firmly packed parsley
1 small clove garlic**

**2 tablespoons natural sliced almonds
2 tablespoons Tabasco® green jalapeño sauce
1 tablespoon lemon juice
2 tablespoons olive oil
1 pound fish fillets, such as salmon, red snapper or sole
Preheat broiler.**

Place parsley, garlic, almonds, Tabasco sauce and lemon juice in food processor or blender; purée mixture. Gradually add olive oil until mixture is smooth.

Brush both sides of fish fillets with parsley mixture. Place fillets on lightly greased broiler pan. Broil 5 to 10 minutes or until fish flakes easily with a fork.

Makes 4 servings.