

Seared Salmon with Kale Pesto-Dressed Brown Rice and Quinoa

Servings: 25

Serving size: 4 oz. of seared salmon, 4 oz. of kale pesto-dressed brown rice and quinoa

INGREDIENTS

- 2 c Roseli[®] Kale Pesto
- 6 lbs Chef's Line[®] Precooked Brown Rice & Quinoa Blend
- 25 ea 4-oz. Salmon Fillets
- 2 T Shallots
- 2 lbs Red Bell Peppers, diced
- 1 T Chopped Fresh Garlic
- 3 T Extra Virgin Olive Oil
- 3 c Seasonal Vegetables

PREPARATION

1. Season salmon with salt and pepper and pan-sear.
2. Sauté red bell peppers, seasonal vegetables, garlic and chopped shallots in EVOO; combine with Kale Pesto and cooked grains.
3. Serve seared 4-oz. salmon fillet over 4 oz. side of seasonal vegetables and Kale Pesto grain blend.

