



**Klein's Fish Market  
708 River Road  
Belmar, NJ  
732-681-1177, ext. 11**

## **EASY SALMON ROCKEFELLER**

### **Ingredients:**

2 cups finely chopped fresh spinach  
3 tablespoons mayonnaise  
2 tablespoons Panko breadcrumbs  
2 tablespoons grated Parmesan cheese  
1/4 teaspoon black pepper  
1/8 teaspoon salt 4 skin-on 6  
oz. Salmon fillets

### **Instructions:**

1. Preheat oven to 375°F & line a baking sheet with foil. In a small bowl, combine all ingredients except the Salmon.
2. Cut a slit lengthwise along the top of each piece of salmon, making sure not to cut all the way through. Spoon 3 tablespoons of the spinach mixture into the middle of the slit & filling into a mound on top.
3. Bake for 20 minutes or until the center of the fillet is cooked through. Remove skin before serving.