



## *The Edible Garden*

Recipe featured at *Whole Foods Friday* demonstration, August 6

### **Zucchini Pesto-Stuffed Salmon with Tomato Salsa**

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*Serves 2*

#### **Ingredients**

2 (6-8 ounce) salmon filets  
Approximately 1 cup zucchini pesto  
Salt & freshly ground black pepper  
½ cup grape tomatoes, quartered lengthwise  
1 tablespoon chopped fresh basil  
1 teaspoon extra-virgin olive oil  
Salt and freshly ground black pepper to taste  
2 lemon wedges

#### **Instructions**

1. Heat oven to 350F.
2. Carefully cut a deep horizontal pocket into the side of both salmon filets. Do not cut all the way to the other side.
3. Lightly sprinkle the inside and outside of the salmon filets with salt and pepper. Fill the pockets completely with the zucchini pesto.
4. Place on an oiled baking pan and roast 12-15 minutes, or until the fish is cooked through.
5. Meanwhile, in bowl, combine tomatoes, basil, olive oil, salt and pepper.
6. Place cooked salmon on plate; top with salsa.
7. Garnish with lemon wedges.
8. Serve with a light salad or sautéed dark leafy greens, like spinach or broccoli rabe.