



## Salmon Oscar Recipe

Ingredients: Serves 4

½ lb. Orzo Pasta  
3 Tbsp Butter  
¼ Cup Grated Parmesan Cheese  
4 –Salmon filets (4-6 oz)  
½ Cup Asiago Herb Breadcrumbs, see recipe  
¼ Cup Soybean Oil  
1 Cup White Wine Cream Sauce, see recipe  
4 Tbsp Sundried Tomatoes  
1 Cup Asparagus, cut 1"  
½ lb. Jumbo Lump Crab Meat  
4 Tbsp Whole Butter  
½ Lemon, juiced  
1 Tbsp Basil, chopped  
1 Tbsp Parsley, chopped

Asiago Herb Breadcrumbs recipe:

1 Cup Asiago Cheese, grated  
1 Cup Fresh Breadcrumbs  
1 Tbsp Basil, chopped  
1 Tbsp Parsley, chopped

White Wine Cream Sauce Recipe:

1 Tbsp Butter  
1 Tbsp Garlic, chopped  
¼ Cup Dry White Wine  
½ Cup Chicken Broth  
½ Cup Heavy Cream  
½ Lemon, juiced

Instructions:

1. Cook Orzo pasta according to package (to al dente).
2. To cook the sauce: In a small saucepan, sauté garlic and butter until garlic is softened.
3. Add white wine and bring to a simmer; reduce wine by half.
4. Add chicken broth and heavy cream; let simmer for 5-7 minutes or until sauce begins to thicken.
5. Squeeze the juice of ½ fresh lemon into the sauce and season with salt and pepper to taste. Turn off heat and set aside.
6. In a 10" sauté pan heat 3 Tbsp butter and cooked orzo, for approximately 2 minutes; finish with grated parmesan cheese, and place onto the center of the plate.
7. Season the salmon with salt and pepper, and then press the face side of the salmon into the asiago herb breadcrumbs until thoroughly coated on one side.
8. Coat a large sauté pan with soybean oil and cook the salmon (breaded side down), for approximately 3 – 4 minutes or until golden brown, flip and cook for an additional 3 - 4 minutes and an internal temperature of 145° is reached.
9. Place the salmon on top of the orzo.
10. Place the white wine cream sauce into an 8" sauté pan with the sundried tomatoes, jumbo lump crab meat, asparagus, whole butter and juice of ½ lemon, and bring to a simmer; cook for 30 seconds.
11. Pour the sauce around the salmon and orzo placing the ingredients on the top and around the salmon.
12. Garnish with lemon wedges.