

Salmon Stuffed with Shrimp

2 lbs. fresh salmon fillets
Salt & pepper

Stuffing:

1 cup fresh bread crumbs
1/3 cup thinly sliced & cooked bacon
1/2 cup feta cheese
1/2 chopped green onion
1/4 cup chopped, roasted red bell pepper
1/2 cup coarsely chopped artichoke hearts
2 cups fresh cocktail shrimp
1 bunch fresh spinach, cooked in butter and drained well
2 eggs
1/2 cup grated parmesan cheese
Salt & pepper

Add together all the stuffing ingredients. The stuffing should be moist, but not wet. If too dry, add another egg. If too wet, add more bread crumbs and/or parmesan cheese.

Cut pocket in salmon and fill with stuffing.

Bake in 400° oven for 10–12 minutes. Remove from oven and serve.

Serves 4–6