

BAKED SALMON WITH KALE, FLAX & HEMP PESTO

Kale Pesto with Flaxseed Oil, Walnuts & Hemp Seeds

Baked at 350 degrees for 25-35 min

1 bunch kale (about 2 cups)
1 cup of packed fresh basil
1/4 cup chopped walnuts, toasted
1/4 cup hemp seeds or macadamia nuts
1/2 cup grated Parmesan cheese
3 cloves garlic, chopped
1/4 cup olive oil
1/4 cup of Alligga Flaxseed oil
Juice of one lemon
salt and pepper



Directions:

Add all ingredients into a food processor and puree until smooth. Scrape down sides as necessary. If necessary you can drizzle in more oil.

Depending on size of salmon you are cooking (I did a 5 lb salmon), this recipe should cover a thick layer on top of your salmon.

Place salmon on tin foil, cover with pesto, drizzle with a little more oil, fold ends together to seal in salmon and back at 350 for about 25-35 minutes.

Salmon should be flaky at thickest point.

Cook salmon about 7 minutes per pound.

MATCHA GREEN TEA COOKIES (with Alligga Flaxseed Oil)

-shortbread with flaxseed oil inspired by Alligga Chef - Alan Peckham

1 cup all-purpose flour (less 2 tbsp)
½ cup corn starch
½ cup icing sugar
½ cup softened butter
2 tsp vanilla
1 tsp salt
¼ cup Alligga Flaxseed Cooking Oil
2 tbsp cooking Matcha powder



Directions:

Preheat oven to 300°F
Sift dry ingredients together in large bowl
Cream together butter with flaxseed oil and vanilla until fluffy and smooth
Carefully add dry ingredients
Form into balls and press with fork on parchment lined cookie sheet
Place onto baking tray and bake 7-9 minutes until bottom is slightly growing
Cool the cookies