










## Nut Crusted Salmon

Disney's Animal Kingdom Lodge

Boma

### Ingredients

-  ½ cup Cashews, toasted and ground
-  ½ cup Pistachio Nuts, toasted and ground
-  5/8 cup Pumpkin Seeds, toasted and ground
-  1/8 cup Honey-roasted Peanuts, ground
-  1/16 cup Cumin, toasted
-  1/16 cup Coriander, toasted
-  1/16 cup Curry Powder, toasted
-  1/8 cup Sugar
-  1/16 cup Cayenne Pepper



### Directions

1. Mix all ingredients in a large bowl.
2. Coat the salmon (or fish of your choice) with olive oil. Then coat with the nut crust.
3. Bake in oven at 350 degrees for 20 minutes.

