

SCOTT CULPEPPER'S

Crab Stuffed Salmon

SERVES: 6



- 1 (2 - 2 1/2 lb) salmon filet (skin can remain on)
- 1 (8 oz) can crab meat
- 6 sun-dried tomatoes
- 1 cup fresh spinach
- 3/4 cup Parmesan cheese, freshly grated
- 1 tsp paprika
- salt and pepper, to taste
- 1/2 cup sweet chili sauce
- 1/2 cup teriyaki sauce, plus extra for brushing salmon

1. Preheat the oven to 375°F.
2. Butterfly the salmon filet by cutting from the center to the bottom and then out from the center.
3. Finely chop the crab, sun-dried tomatoes, and spinach; combine.
4. Add Parmesan cheese, paprika, salt, and pepper to the crab mixture; mix to combine.
5. Add the crab stuffing to the salmon filet and close the sides.
6. Place salmon on a parchment-lined baking sheet; brush with teriyaki.
7. Bake uncovered for 18-22 minutes.
8. While the salmon is baking, combine chili sauce and teriyaki.
9. Remove the salmon from the oven, brush with the sweet chili/teriyaki glaze, and serve.