

### **pesto pistachio salmon**

2/3 cup pesto  
1/2 cup ground pistachios  
12 oz. green beans  
1 lemon

preheat oven to 450 degrees. season fish with salt and pepper and arrange on a rimmed baking sheet (i would cover the baking sheet with aluminum foil - oil the foil before putting the salmon on). spread fish with the pesto and cover with the ground pistachios. pat the nuts on to form a crust  
arrange the green beans around the fish and drizzle with olive oil. season with salt and pepper. roast for 16 minutes. cut the lemon into wedges and serve with the fish.