



Potato Chip Crusted Salmon

Serves 1

Ingredients

- 8oz Fillet of skinless Salmon
- 1oz pkg. New York Chips Sea Salt Potato Chips
- 2oz Hellmann's Mayonnaise
- 1oz Dinosaur BBQ Big Action Spice Rub



Instructions

1. Combine the mayonnaise and spice rub together then slather the salmon fillet(s) on all sides.
2. In a plastic bag, crush the potato chips with a mallet or rolling pin until they are crumbs.
3. Place the fillets, one at a time, into the bag of chip crumbs and shake well. Make sure the crumbs coat the fish all around.
4. Bake in a 375° F oven for 15 minutes, serve immediately with a dollop of the spicy mayo on top.

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