







# Creamy Spinach & Shrimp Stuffed Salmon

This recipe delivers a delightful combination of flavors and textures, creating a satisfying and elegant meal. The salmon is incredibly moist and flavorful, offering a luxurious dining experience.

 Dinner

|   |  |  |
|---|--|--|
|  <b>Prep Time</b>  |  <b>Cook Time</b> |  <b>Servings</b>    |
| 15 Minutes  | 20 Minutes   | Four Person  |
|  <b>Difficulty</b> |  <b>Diet</b>      |  <b>Ingredients</b> |
| Easy  | Non Veg  | 10   |

## Directions

- Prepare the Stuffing: In a bowl, combine the chopped shrimp, spinach, cream cheese, Parmesan cheese, minced garlic, salt, and black pepper. Mix until everything is well combined and the stuffing is smooth.
- Prepare the Salmon: Preheat your oven to 375°F (190°C). Lay the salmon fillets flat on a baking sheet lined with parchment paper or foil. Use a sharp knife to cut a pocket into the center of each salmon fillet, being careful not to cut all the way through.
- Stuff the Salmon: Spoon the shrimp and spinach stuffing into the pockets of each salmon fillet. Press the sides of the salmon gently to close the pockets and secure the stuffing inside.
- Season the Salmon: Drizzle olive oil over the top of each salmon fillet. Season with salt, pepper, and paprika.
- Cook the Salmon: Place the stuffed salmon fillets in the oven and bake for 15-20 minutes, or until the salmon is cooked through and flakes easily with a fork.
- Serve: Serve the creamy spinach and shrimp stuffed salmon with your favorite side dishes, such as roasted vegetables or rice.

## Ingredients

| Name          | Measurement | Quantity | Notes               |
|---------------|-------------|----------|---------------------|
| Paprika       | Teaspoons   | 1/2      | for seasoning       |
| Spinach       | Cups        | 1        | fresh, chopped      |
| Salmon fillet | Other       | 4        | 6 oz each, skinless |
| Garlic        | Other       | 1        | minced              |
| Olive oil     | Tablespoons | 1        | for drizzling       |

| Name            | Measurement | Quantity | Notes           |
|-----------------|-------------|----------|-----------------|
| Shrimp          | Cups        | 1/2      | cooked, chopped |
| Parmesan cheese | Cups        | 1/4      | grated          |
| Black pepper    | Teaspoons   | 3/4      | divided use     |
| Salt            | Teaspoons   | 3/4      | divided use     |
| Cream cheese    | Ounces      | 4        | softened        |

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