



Fresh. Simple. Sustainable.

## **Porcini & Panko-Crusted Steelhead**

### **SF Gate**

¼ cup panko breadcrumbs (see note), or regular dried breadcrumbs  
1 to 2 tablespoons finely ground dried porcini mushrooms  
12 to 16 ounces skinless steelhead fillets, or wild ocean-caught salmon fillets  
1 tablespoon olive oil  
Kosher salt and freshly ground pepper to taste

Combine the breadcrumbs and porcini in a shallow dish.

Remove any pinbones from the fillets then brush lightly with oil. Season fish with salt and pepper. Dredge the fillets in the breadcrumb-porcini mixture, pressing it into the fillets. Use light touches of additional oil on any uncoated place on the fillet to help the mixture stick.

Heat a nonstick skillet over medium-high heat. Add a touch of oil to the hot skillet, then add the fish and sear until golden brown, about 1 to 2 minutes per side. Reduce the heat and continue cooking until the fish is done to your liking.

**Note:** Panko (Japanese-style breadcrumbs) have a coarser, lighter texture than regular breadcrumbs. Look for them in the ethnic section of supermarkets, and in Asian markets.

Serves 2