Crunchy Lime Wasabi Salmon

Ingredients:
- 3/4 cup wasabi peas (about 3 oz)
- 1 16oz salmon fillet
- 1 tablespoon lime zest
- 2 tablespoons olive oil, divided
- Juice from one lime

Directions:
1. Preheat oven to 400°F.
2. Blend wasabi peas in processor until ground but with some coarsely crushed pieces.
3. Lightly oil rimmed baking sheet.
4. Arrange salmon fillet, skin side down, on prepared baking sheet.
5. Press ground wasabi peas onto tops of salmon fillet to adhere, covering top completely.
6. Sprinkle lime zest over salmon; drizzle with 1 tablespoon oil.
7. Bake salmon just until opaque in center, about 15 minutes.
8. Squeeze juice from the lime over the cooked salmon.