

Georgia Peanut Recipes

Baked Salmon with Peanut Butter Glaze

Ingredients

1 pound salmon 2 teaspoons chili garlic
1 teaspoon olive oil sauce
Freshly ground pepper ¼ cup 100% orange juice
¼ cup peanut butter

Directions

1. Preheat oven to 400 degrees F. and line baking sheet with aluminum foil. Place salmon on baking sheet, drizzle with olive oil and season with pepper. Bake salmon for 15-20 minutes until cooked through.
2. In small sauce pot over medium low heat, whisk together peanut butter, garlic sauce, and orange juice and cook until warm.
3. To serve, pour peanut butter glaze over salmon.



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Tortellini with Creamy Peanut Sauce

Ingredients

2 – 9 oz. refrigerated spinach tortellini
1 – 12 oz. can evaporated milk
¼ cup creamy peanut butter
1 teaspoon Italian seasoning
¼ teaspoon salt
½ cup finely shredded Italian blend cheese
1 tablespoon all purpose flour
4 oz. sun-ripened, dried tomatoes in oil, chopped
Chopped peanuts to garnish

Directions

Prepare pasta according to package directions. While pasta is cooking, combine evaporated milk, peanut butter, and seasoning into sauce pan. Whisk over low heat until blended. Slowly add flour while whisking. Add cheese and continue to whisk until cheese is melted and makes a creamy sauce. When pasta is done, drain well and put into serving bowl with tomatoes. Pour sauce over pasta and toss until pasta and tomatoes are coated with sauce. To serve, garnish with chopped peanuts.



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