

Creamy Shrimp and Crab Stuffed Salmon Dinner Recipe

Saumon Farci aux Fruits de Mer avec Purée de Pommes de Terre au Parmesan et Asperges Sautées

OVEN
375°F

TIME
3 min

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INGREDIENTS

Seafood Stuffed Salmon:

- 2 large salmon fillets
- 1/2 lb shrimp, peeled, deveined, and chopped
- 1/2 cup crab meat
- 2 tablespoons butter
- 1 teaspoon garlic, minced
- 1/2 teaspoon Cajun seasoning
- 1/4 teaspoon paprika
- 1/2 teaspoon onion powder
- 1/2 cup cream cheese, softened
- 1/4 cup grated Parmesan cheese
- 1 tablespoon chopped parsley
- 1/2 cup panko breadcrumbs (optional)
- 1 tablespoon lemon juice

Parmesan Mashed Potatoes:

- 4 large russet potatoes, peeled and cubed
 - 1/4 cup butter
 - 1/2 cup heavy cream
 - 1/2 cup grated Parmesan cheese
 - Salt to taste
 - Black pepper to taste
- #### Garlic Sautéed Asparagus:
- 1 bunch asparagus, trimmed
 - 1 tablespoon olive oil
 - 1 tablespoon butter
 - 2 garlic cloves, minced
 - 1/2 teaspoon salt
 - 1/2 teaspoon black pepper

DIRECTIONS

1. Prepare the Seafood Filling: Melt butter in a skillet over medium heat.
2. Add minced garlic and cook for about 30 seconds until fragrant.
3. Add the chopped shrimp and cook for 2-3 minutes until pink.
4. Stir in:
5. Crab meat
6. Cajun seasoning
7. Paprika
8. Onion powder
9. Remove from heat.
10. Mix the Filling: In a bowl, combine:
11. Cream cheese
12. Parmesan cheese
13. Parsley
14. Panko breadcrumbs (optional)
15. Lemon juice
16. Fold in the shrimp and crab mixture until evenly combined.
17. Prepare the Salmon: Preheat the oven to 375°F (190°C).
18. Using a sharp knife, cut a pocket into the thickest part of each salmon fillet.
19. Stuff the seafood filling generously inside each fillet.
20. Bake the Salmon: Place the stuffed salmon on a baking sheet.
21. Bake for 15-18 minutes, until the salmon flakes easily with a fork.
22. Make the Parmesan Mashed Potatoes: While the salmon bakes, boil cubed potatoes in salted water until fork-tender.
23. Drain and mash the potatoes with:
24. Butter
25. Heavy cream

SWAPS & NOTES

This recipe is flexible and easy to adjust.

Prepare the Seafood Filling Melt butter in a skillet over medium heat .

Add minced garlic and cook for about 30 seconds until fragrant.

Add the chopped shrimp and cook for 2-3 minutes until pink.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/creamy-shrimp-and-crab-stuffed-salmon-dinner-recipe/>