Pistachio Crusted Salmon

2 Tablespoons finely chopped pistachios

2 Tablespoons panko

2 Tablespoons fresh parsley

1/2 teaspoon fennel seeds

2 salmon filets

1/4 teaspoon salt

4 teaspoons plain Greek yogurt

Combine pistachios, panko, parsley and fennel.

Pat salmon dry with paper towels.

Spread yogurt over salmon.

Press pistachio mixture over yogurt.

Place salmon on foil lined baking sheet and bake 8-10 minutes at 400.